



Adding  
Value  
to Food

## PRODUCT SPECIFICATION.

**Product Title** MINCED ONION 1-3MM 3.5 KG WHITE PAIL  
**Product Code** IG99318/40

### **Minced Onions 1-3MM - Premium Flavour Boost for Butchers and Food Processors**

Our **Minced Onions 1-3MM** are a versatile, high-quality ingredient designed for professional use in the meat and food processing industries. Carefully dehydrated and precision-cut, these minced onions are ideal for enhancing the flavour, aroma, and texture of a wide range of savoury products.

**Pack Size**  
3.5kg

### **Why Choose Minced Onions?**

**Minced onions** provide an easy and consistent way to deliver bold onion flavour without the hassle of peeling and chopping fresh onions. Their small size (1-3MM) makes them perfect for blending evenly into sausages, burgers, meatloaf, stuffing mixes, pies, marinades, and ready meals.

### **Key Benefits for Butchers and Food Manufacturers**

**Product Description**

- **Time-saving** - no chopping, peeling, or waste
- **Cost-effective** - long shelf life and portion control
- **Consistent quality** - every batch delivers the same bold onion taste
- **Versatile use** - ideal for raw or cooked applications
- **Improves mouthfeel** - adds texture and natural sweetness to meat blends

### **Applications**

These **minced onions** are commonly used by butchers and food processors in:

- Beef burgers and gourmet burger blends
- Sausages, both traditional and flavoured varieties
- Meatballs and koftas
- Stuffing mixes and savoury pies
- Prepared meals and frozen foods

### **Strong Flavour, Sparing Use**

With their pungent, sharp flavour and distinctive aroma, these **minced onions** are highly concentrated and should be used sparingly. Just a small amount can transform the depth and character of your products.

Whether you're enhancing the flavour of your burgers or creating artisanal sausage recipes, **Minced Onions 1-3MM** are a must-have ingredient for any serious butcher or food production kitchen.

*Order now and bring bold, savoury flavour to your recipes with our professional-grade minced onions.*

**Usage Rate** 100.00%  
**Best Before Dates** 24 months from date of manufacture  
**Unit Size** 3.5Kg EACH

**Intended Usage**      Food Ingredient

<b>Ingredient List/Composition</b>
DEHYDRATED ONION

**Declarable Ingredients for Counter Ticket/ Labelling:**  
None

Allergy Advice: For allergens, see ingredients in **BOLD**.

**No non declarable processing aids****Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	0% - 0%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	<b>Per 100g of Seasoning</b>	<b>Per 100g of Finished Product</b>
<b>Energy</b>	1,457 KJ 347 Kcal	1,457 KJ 347 Kcal
<b>Fat</b>	1.1g	1.1g
of which saturates	0.0g	0.0g
<b>Carbohydrate</b>	80.6g	80.6g
of which sugars	0.0g	0.0g
<b>Protein</b>	10.1g	10.1g
<b>Salt</b>	0.0g	0.0g
<b>Fibre</b>	0.0g	0.0g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Microbiological Specification (Typical Analysis):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	Absent in 25g

**Nut Statement**

To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.

**Allergenic Ingredient Policy**

Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

**Sieving**

All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.

**Labelling**

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

**Storage/Transport**

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

**Health Hazard**

This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.

**Fire Hazard**

This product may present a fire hazard or explosion hazard when dispersed

in air. Fires are readily extinguished with water or foam.

Use in a well ventilated area.

**Handling**

**Spillage/Disposal**

**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water.

**Disposal:** In accordance with the control of pollution act 1974.

**Emergency First Aid Procedures**

**Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation.

**Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed.

**Inhalation:** Remove person to fresh air.

**IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**

**Legislation & Warranty Statement**

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.

**Confidentiality**

This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

<b>Customer Approval of Specification</b>	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**  
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