PRODUCT SPECIFICATION.

Product Title	SEA SALT & BLACK PEPPER BURGER MIX 1KG PACK
Product Code	SE30926SD

Product Description

What could be better than adding Sea Salt & Cracked Black Pepper to a high quality, high meat content burger?

Sea Salt & Black Pepper Burger Mix

Introducing our **Sea Salt & Black Pepper Burger Mix** - a must-have addition to any butcher?s toolkit. Specially crafted to deliver a timeless flavour profile, this premium blend combines sea salt with a special selection of spices to create the perfect balance of savoury taste and subtle spice.

Designed to enhance the natural flavour of your choice cuts, each portion of this mix helps you produce consistently succulent burgers that keep customers coming back for more. Created with discerning butchers in mind, this versatile blend not only ensures mouth-watering results but also saves you valuable preparation time.

Its easy-to-use formula guarantees an even distribution of seasoning, making it simple to craft gourmet-quality patties that look as good as they taste. Simply blend the mix with your preferred minced meat and add water - no complicated steps or additional ingredients needed.

- Premium combination of sea salt & spices
- Ideal for butchers seeking a classic, crowd-pleasing flavour
- Easy-to-use mix for consistently delicious, succulent burgers
- Saves preparation time without compromising on taste

Perfect for display counters or made-to-order requests, our Sea Salt & Black Pepper Burger Mix stands out for its robust flavour, dependable performance, and all-round practicality. Elevate your burger offerings and showcase your expertise by serving customers a classic favourite. Trust this tried-and-true combination to enhance the juiciness and tenderness of your burgers, cementing your reputation for excellence in every bite.

Usage Rate	6.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST)
SEA SALT
SPICE
PRESERVATIVE E223 (**Sulphites**)

Declarable Ingredients for Counter Ticket/Labelling:
Contains PRESERVATIVE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	1	China
Calcium Carbonate E170	2,172	France
Iron	7	India
Niacin	12	India / China
Folic Acid	2	Switzerland / China
Citric Acid E330	49	UK
Rapeseed Oil	9,774	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	9,774	UK

Chemical Specification (Typical Analysis):

Salt Level	18% - 24%
Preservative	None
Colour	To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,236 KJ 295 Kcal	74 KJ 18 Kcal
Fat	2.6g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	64.7g	3.9g
of which sugars	4.3g	0.3g
Protein	10.0g	0.6g
Salt	21.1g	1.3g
Fibre	4.9g	0.3g

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):

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	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.
Handling	Use in a well ventilated area.
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.

Customer Approval of Specification	
Please sign and return this specification to **technical@scobie-junor.co.uk** 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
Certified accurate on 19/11/2026

© 2026, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk
www.scobie-junor.co.uk www.scobiesdirect.com