PRODUCT SPECIFICATION.

Product Title	SMOKED SALT & TELLICHERRY PEPPER BURGER MIX 1KG
Product Code	SE32295

Product Description

Smoked Salt & Tellicherry Pepper Burger Mix - 1kg Pack

A best-selling mix of sweet pepper and smoky salt - ideal to add a burst of flavour to any meat! The peppercorns used in this mix are considered some of the finest peppercorns in the world, originating from Tellicherry, a city on the Malabar coast of Kerala in India.

Perfect for butchers and meat processors, our **Smoked Salt & Tellicherry Pepper Burger Mix** is a premium seasoning blend designed to elevate your burger offerings. Developed specifically for the **butchery trade**, this mix combines bold, smoky flavour with the intense depth of Tellicherry black pepper to deliver consistently delicious results.

Rich, Smoky Flavour with a Peppery Punch

This burger mix brings together the deep, aromatic notes of natural **smoked salt** with the distinctive zing of **Tellicherry peppercorns** - a larger, riper variety prized for its fruity complexity and warm finish. The result is a seasoning blend that gives beef burgers a strong, savoury character with a gently spiced kick that customers will love.

Why Butchers Choose This Burger Mix

- **Consistent quality**: Pre-blended for uniform seasoning and great flavour every time.
- **Time-saving**: Quick and easy to use?just mix with minced beef and form into burgers.
- **Versatile**: Works brilliantly in a variety of meats including beef, venison, lamb, and pork.
- **Authentic artisan taste**: Perfect for butcher shop counters looking to offer something gourmet and unique.

Application in the Meat Industry

Commonly used by **craft butchers, farm shops, and gourmet burger producers**, this burger mix simplifies burger production while enhancing taste. It ensures a high-quality, repeatable result that satisfies customer demand for bold, flavourful, premium burgers. Ideal for use in **burger presses** or by hand, and suitable for both fresh and frozen production.

Boost Your Burger Sales

Stand out from the crowd with a **gourmet burger seasoning** that speaks of quality. The smoked salt gives burgers a rich, barbecue-like aroma, while Tellicherry pepper adds a layer of warming spice that keeps customers coming back for more. Serve with brioche buns, melted cheese, and caramelised onions for a best-selling counter item.

Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
SMOKED SEA SALT
SALT
COARSE BLACK TELLICHERRY PEPPER
STABILISER E451(I)
HERB
STABILISER E450(I)
SPICE
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	48	UK
Rapeseed Oil	9,518	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	9,518	UK

Chemical Specification (Typical Analysis):

Salt Level	5% - 8%
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	1,388 KJ 328 Kcal	139 KJ 33 Kcal
Fat	2.9g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	53.1g	5.3g
of which sugars	2.6g	0.3g
Protein	20.7g	2.1g
Salt	6.4g	0.6g
Fibre	9.0g	0.9g

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. Product label will contain Product Code, Product Name, Best Before Date

Labelling	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
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