



Adding  
Value  
to Food

## PRODUCT SPECIFICATION.

**Product Title** TEXAN BBQ BURGER MIX 1KG SACHET  
**Product Code** SE32296

### Texan BBQ Burger Mix 1kg Sachet - The Butcher's Choice for Bold, Smoky Burgers

**Texan BBQ Burger Mix** is a premium-quality burger seasoning blend crafted especially for butchers and meat processors looking to deliver bold, American-style flavours with every bite. This 1kg sachet is the perfect addition to your counter or production area, making it easy to create consistently delicious **Texan BBQ burgers** that your customers will love. A delicious USA-inspired blend of BBQ flavours, perfect to compliment beef or pork.

#### What is Texan BBQ Burger Mix?

This expertly formulated mix is designed for use with fresh beef or other mince to produce gourmet-style burgers with a smoky, sweet, and mildly spicy Texan barbecue flavour. Packed with a mouth-watering blend of spices, herbs, smoke flavourings, and binding agents, the mix ensures even seasoning distribution, consistent texture, and juicy results every time.

#### How Butchers Use It

**Product Description**

Butchers use Texan BBQ Burger Mix by blending it with minced meat at a recommended ratio (typically 10% mix to 90% meat), forming the seasoned mince into burger patties using burger presses or forming tools. The mix contains essential binding ingredients to help maintain shape during cooking, making it ideal for fresh retail presentation or preparing BBQ-ready packs for customers.

#### Why Customers Will Love It

Customers are drawn to the **Texan BBQ flavour** profile, which balances *smoky, sweet, and tangy notes* with just a hint of chilli heat. The mix evokes the flavour of authentic slow-cooked American barbecue, making it a hit at family barbecues, quick weekday meals, or deli-style gourmet burger nights. The seasoning enhances the meat's natural savoury taste without overpowering it, making each bite irresistibly satisfying.

#### Perfect For:

- Counter-ready BBQ burger displays
- Creating seasonal Texan-style meat ranges
- Boosting impulse sales with eye-catching and flavour-packed burgers
- Adding variety to standard burger offerings with a smoky twist

Enhance your butchery's burger offering with the **Texan BBQ Burger Mix 1kg sachet** - your go-to seasoning solution for standout, smoky barbecue burgers that keep customers coming back for more.

**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

SPICES (**Mustard**)

SUGAR

SALT

RED BELL PEPPER POWDER

HERB

STABILISER E450(I)

STABILISER E451(I)

ANTIOXIDANT E300

ONION POWDER

GARLIC EXTRACT

SPICE EXTRACT (**Celery**)**Declarable Ingredients for Counter Ticket/Labeling:**

Contains ANTIOXIDANT, Herb, Spice, Spice Extract

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	72	UK
Rapeseed Oil	14,381	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	14,381	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	5% - 7%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,418 KJ 336 Kcal	142 KJ 34 Kcal
<b>Fat</b>	7.0g	0.7g
of which saturates	0.5g	0.1g
<b>Carbohydrate</b>	56.9g	5.7g
of which sugars	17.1g	1.7g
<b>Protein</b>	15.7g	1.6g
<b>Salt</b>	6.1g	0.6g
<b>Fibre</b>	9.6g	1.0g

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

**Allergenic Ingredient Policy**

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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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**  
Certified accurate on 27/06/2026

