PRODUCT SPECIFICATION.

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

Product Description

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

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/Labelling:
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):

Salt Level	5% - 7%
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	1,418 KJ 336 Kcal	142 KJ 34 Kcal
Fat	7.0g	0.7g
of which saturates	0.5g	0.1g
Carbohydrate	56.9g	5.7g
of which sugars	17.1g	1.7g
Protein	15.7g	1.6g
Salt	6.1g	0.6g
Fibre	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):

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
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