



Adding  
Value  
to Food

## PRODUCT SPECIFICATION.

**Product Title** JALAPENO & HONEY BURGER MIX 750G

**Product Code** SE32297

### Jalapeno & Honey Burger Mix 750G for Butchers

**Spice up your burger offering** with our expertly crafted **Jalapeno & Honey Burger Mix 750G**, designed specifically for professional butchers. This premium-quality *burger seasoning mix* combines the fiery kick of jalapeno chillies with the mellow sweetness of golden honey - striking a perfect balance between heat and sweet that customers absolutely love. This spicy combo is a force to be reckoned with! The natural sweetness of honey compliments the kick of jalapeno flavour in this sensational burger mix. This mix is **gluten free**.

This versatile **burger mix for butchers** is ideal for crafting gourmet burgers in-house. Simply blend with minced beef or other meats to create consistent, juicy, flavour-packed burgers with minimal prep time. Whether you're producing for a butcher's counter, farm shop, or deli, this mix delivers results that keep customers coming back.

### Why Butchers Choose This Mix

#### Product Description

- **Bold Flavour:** A vibrant blend of jalapeno spice and natural honey sweetness.
- **Consistent Results:** Easy-to-use format ensures perfect seasoning every time.
- **High Yield:** 750g pack makes a large batch of burgers, ideal for busy retail counters.
- **Customer Favourite:** Stands out in displays and appeals to adventurous flavour-seekers.

### Perfect For:

- Butchers creating **homemade gourmet burgers**
- Farm shops and food halls offering artisan meat products
- BBQ season specials and seasonal flavour promotions

Enhance your burger range and attract repeat customers with our **Jalapeno and Honey Burger Mix**. Order today from ScobiesDirect and deliver burgers that go beyond the ordinary.

**Usage Rate** 8.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 0.75Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
HONEY POWDER
SALT
SPICES
DEHYDRATED PEPPERS
YEAST EXTRACT
STABILISER E450(I)
STABILISER E451(I)
JALAPENO POWDER

ONION POWDER
PRESERVATIVE E223 ( <b>SO2</b> )
NATURAL FLAVOURING
ANTIOXIDANT E300
SPICE EXTRACT
GARLIC EXTRACT

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains ANTIOXIDANT, Dehydrated Peppers, PRESERVATIVE, Spice Extract, YEAST 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	49	UK
Monopropylene Glycol E1520	132	UK
Rapeseed Oil	9,757	UK
Silicon Dioxide E551	1,484	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	9,757	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	8% - 12%
<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>	1,252 KJ 303 Kcal	100 KJ 24 Kcal
<b>Fat</b>	3.9g	0.3g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	51.6g	4.1g
of which sugars	5.2g	0.4g
<b>Protein</b>	16.5g	1.3g
<b>Salt</b>	9.8g	0.8g
<b>Fibre</b>	8.0g	0.6g

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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	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 10/05/2026

