PRODUCT SPECIFICATION.

Product Title	LAMB SHAWARMA BURGER 1 KG PACK
Product Code	SE32343

Product Description

Lamb Shawarma Burger Mix - 1 Kg Pack

A classic Middle Eastern flavoured mix, with notes of cumin, paprika, mustard, cinnamon, turmeric, onions and chillies.

Scobies Lamb Shawarma Burger Mix is a premium seasoning blend designed specifically for butchers who want to offer something unique and flavour-packed to their customers. Ideal for making a spicy lamb burger. This 1 kg pack is ideal for producing gourmet-style lamb burgers with an authentic Middle Eastern twist.

What is Lamb Shawarma Burger Mix?

This expertly crafted mix contains a balanced blend of aromatic spices, herbs, and flavour enhancers inspired by traditional shawarma. It's designed to be mixed with lamb mince to create juicy, spiced lamb shawarma burgers that stand out in any butcher's display counter.

How is it Used in the Butchery Industry?

This burger mix is used by professional butchers to quickly and consistently produce **lamb shawarma-flavoured burgers**. Simply blend the mix with minced lamb and form into burgers using a burger press or by hand. It's perfect for retail counters, BBQ packs, or ready-to-cook meal offerings.

Taste Profile

The **flavour of Lamb Shawarma Burger Mix** is warm, spiced, and slightly smoky with notes of garlic, cumin, coriander, and paprika. The result is a mouth-watering lamb burger that delivers a rich, exotic taste customers will love. It's bold, savoury, and completely different from a traditional burger - perfect for adventurous eaters and foodies.

Why Customers Will Love It

- Delivers a unique and exciting alternative to standard beef or pork burgers
- Packed with **authentic Middle Eastern shawarma flavour**
- Pairs well with flatbreads, yoghurt sauce, pickles, or classic burger buns
- Ready to cook - ideal for mid-week meals, BBQs, or gourmet burgers at home

Perfect For:

- Independent butchers and farm shops
- Retail counters looking to offer something new and on-trend
- Pre-packed meal kits and barbecue packs

Boost your counter appeal and sales with Scobies' Lamb Shawarma Burger Mix - the easy way to create restaurant-quality lamb burgers with global flavour. A must-have for any butcher looking to diversify their burger range.

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

Intended Usage Food Ingredient

Ingredient List/Composition
SPICES (**Mustard**)
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), YEAST, SALT)
SALT
POTATO STARCH
DEXTROSE
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
FLAVOUR ENHANCER E621
DEHYDRATED ONION
LACTOSE (**Milk**)
HVP (**Soybeans**)
PRESERVATIVE: SODIUM SULPHITE E221 (**Sulphites**)
ANTIOXIDANT E300
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, Spice

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	778	France
Iron	2	India
Niacin	4	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	25	UK
Rapeseed Oil	4,909	UK
Sodium Ferrocyanide E535	5	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,909	UK

Chemical Specification (Typical Analysis):

Salt Level	13% - 18%
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	1,267 KJ 302 Kcal	127 KJ 30 Kcal
Fat	6.8g	0.7g
of which saturates	1.0g	0.1g
Carbohydrate	54.5g	5.5g
of which sugars	8.8g	0.9g
Protein	11.3g	1.1g
Salt	15.3g	1.5g
Fibre	7.6g	0.8g

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

Allergenic Ingredient Policy	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. 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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