



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title HACKSTEAK BURGER MIX 1 KG PACK

Product Code SE32344

Hacksteak Burger Mix - 1 Kg Pack for Butchers

Hacksteak Burger Mix is a premium seasoning blend crafted specifically for **butchers** looking to create delicious, full-flavoured **homemade burgers** with ease. A meaty tasting burger mix with a hint of herbs. Supplied in a convenient **1 kg pack**, this burger mix is ideal for use in butcher shops, farm shops, and meat processing facilities.

What is Hacksteak Burger Mix?

This high-quality **burger seasoning mix** combines a well-balanced blend of spices, herbs, rusk, and flavour enhancers to deliver consistently tasty results. Designed for professional use, it ensures excellent binding, moisture retention, and texture for perfectly shaped, great-tasting burgers.

How to Use It

Simply mix the Hacksteak Burger Mix with fresh minced beef (or other meats such as lamb or pork), form into patties using a burger press or by hand, and the result is a juicy, well-seasoned burger ready for grilling, frying, or barbecuing. It's perfect for everyday counter sales, BBQ packs, or custom orders.

Product Description

Why Butchers and Customers Love It

- **Rich, savoury taste** with a classic butcher-style flavour profile
- **Excellent texture** - firm yet tender, with great bite and visual appeal
- **Quick and easy to use** - saves time while ensuring consistent results
- **High customer satisfaction** - brings customers back for repeat purchases

Perfect for:

- Traditional butcher burgers
- BBQ and summer grill packs
- Custom meat blends (beef, lamb, pork, or game)
- Ready-to-cook counters in farm shops and delis

Whether you're making classic beef burgers or experimenting with new flavours, **Hacksteak Burger Mix** is the reliable choice for professional butchers seeking quality and customer-pleasing results every time.

Order now and bring out the best in your burgers with Hacksteak Burger Mix - a favourite among butchers across the UK and Ireland!

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

BREADCRUMB (WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), YEAST, SALT)
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SALT
DEXTROSE
SPICES (Mustard)
POTATO STARCH
DEHYDRATED ONION
WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
LACTOSE (Milk)
HERB
PRESERVATIVE: SODIUM SULPHITE E221 (S02)
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/ Labelling:

Contains ANTIOXIDANT, Herb, 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	1,455	France
Iron	5	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Citric Acid E330	25	UK
Rapeseed Oil	4,952	UK
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,952	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	1,324 KJ 318 Kcal	132 KJ 32 Kcal
Fat	3.3g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	65.3g	6.5g
of which sugars	18.0g	1.8g
Protein	7.3g	0.7g
Salt	15.7g	1.6g
Fibre	4.7g	0.5g

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	<p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p>
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	<p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p>
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	<p>Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p>Disposal: In accordance with the control of pollution act 1974.</p>
Emergency First Aid Procedures	<p>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p>Inhalation: Remove person to fresh air.</p> <p>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</p>
Legislation & Warranty Statement	<p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
Confidentiality	<p>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.</p>

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.

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