PRODUCT SPECIFICATION.

Product Title	STEAKETTE BURGER MIX 1 KG PACK
Product Code	SE32345

Product Description

Steakette Burger Mix for Butchers

Steakette Burger Mix is a high-quality, ready-to-use seasoning blend designed specifically for butchers and meat processors who want to create consistently delicious and visually appealing burgers. Supplied in a convenient **1kg pack**, this mix delivers both flavour and function, helping you produce burgers that your customers will come back for time and time again. Steakette is a full flavoured complete mix containing toasted onions.

What is Steakette Burger Mix?

This burger seasoning mix is expertly formulated with a balanced blend of spices, herbs, and functional ingredients that help bind and enhance minced beef or other meats. The mix helps retain moisture and shape during cooking, making it ideal for creating traditional-style steakettes or gourmet burgers.

How Butchers Use It

Simply blend **Steakette Burger Mix** into minced meat, shape into burgers, and it's ready for the counter, grill, or freezer. It's ideal for use in retail butchery, catering, or wholesale food service environments. Whether you're preparing fresh meat patties for your butcher's display or producing burgers for ready meals or BBQ packs, this mix ensures quality and consistency.

Why Customers Will Love It

Steakette Burger Mix delivers a rich, savoury taste with subtle peppery and herby notes that enhance the natural flavour of the meat without overpowering it. The result is a burger with great texture and mouthfeel, suitable for grilling, pan-frying or barbecuing. Your customers will appreciate the juicy, flavour-packed bite that tastes just like a classic butcher-made burger should.

Perfect for:

- Butchers looking to create consistent, great-tasting burgers
- Retail meat counters and BBQ season promotions
- Gourmet steakettes and burger patties for foodservice
- Homestyle burgers that hold their shape and flavour

Boost Your Burger Sales

Using a proven **burger seasoning mix for butchers** like Steakette is a smart way to improve product quality and reduce preparation time. It helps increase customer satisfaction and repeat purchases, especially when showcased as part of a premium burger range. Ideal for **traditional butchers, meat processors**, and **retailers** aiming to boost burger sales and customer loyalty.

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)
DEXTROSE
DEHYDRATED ONION
SALT
POTATO STARCH
SPICES (**Mustard**)
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
LACTOSE (**Milk**)
PRESERVATIVE: SODIUM SULPHITE E221 (**Sulphites**)

Declarable Ingredients for Counter Ticket/Labelling:
None

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	1,064	France
Iron	3	India
Niacin	6	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	25	UK
Rapeseed Oil	4,995	UK
Sodium Ferrocyanide E535	6	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,995	UK

Chemical Specification (Typical Analysis):

Salt Level	8% - 12%
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	1,397 KJ 337 Kcal	140 KJ 34 Kcal
Fat	2.8g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	71.8g	7.2g
of which sugars	28.3g	2.8g
Protein	6.6g	0.7g
Salt	9.9g	1.0g
Fibre	4.3g	0.4g

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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