PRODUCT SPECIFICATION.

Product Title	CHARCOAL BURGER MIX 1 KG PACK
Product Code	SE32346

Product Description

Charcoal Burger Mix - 1kg Pack

Perfect for butchers and meat processors, our *Charcoal Burger Mix* is a premium-quality seasoning blend that transforms ordinary burgers into gourmet charcoal flavoured delights. This 1kg pack is specially formulated to help butchers create visually striking, flavour-packed charcoal burgers that are both trendy and delicious.

What Is Charcoal Burger Mix?

Charcoal Burger Mix is a dry seasoning blend infused with herbs, spices and binding agents. A rich and smoky flavoured burger sure to give you that fresh-from-the-grill taste! This mix not only delivers a rich and smoky flavour, but also acts as a complete burger-making solution - just add it to minced meat, mix, and form.

Ideal for Butchers

This mix is a fantastic addition to any butcher's counter. It creates a **distinctive product** that stands out in display counters and attracts curious customers. With no need to measure out multiple spices or seasonings, it saves time and ensures consistency across batches. It's suitable for use in hand-made burgers or burger press machines.

Why Customers Love It

- **Bold smoky taste** with a unique visual twist
- Trendy and Instagram-worthy for foodies
- Perfect for summer BBQs, food festivals, and gourmet burger offerings
- Rich seasoning delivers consistent results every time

How to Use

Simply blend **Charcoal Burger Mix** with fresh minced meat at the recommended ratio (typically 10% mix to 90% meat), then press or hand-form into burger patties. It binds the mixture and enhances both texture and taste.

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)
SALT
DEXTROSE
SPICES (**Mustard**)
POTATO STARCH
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)

LACTOSE (**Milk**)
DEHYDRATED ONION
HERB
PRESERVATIVE: SODIUM SULPHITE E221 (**Sulphites**)
NATURAL FLAVOURING
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	950	France
Silicon Dioxide E551	75	Germany
Iron	3	India
Niacin	5	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	24	UK
Glycerol Triacetate E1518	5	UK
Rapeseed Oil	4,789	UK
Sodium Ferrocyanide E535	6	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,789	UK

Chemical Specification (Typical Analysis):

Salt Level	16% - 21%
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	1,242 KJ 298 Kcal	124 KJ 30 Kcal
Fat	3.4g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	61.9g	6.2g
of which sugars	20.5g	2.1g
Protein	6.0g	0.6g
Salt	18.4g	1.8g
Fibre	4.2g	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 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.

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