PRODUCT SPECIFICATION.

Product Title	STROGANOFF BURGER MIX 1KG
Product Code	MM51101SD

Product Description

Stroganoff Burger Mix for Butchers - 1KG

ScobiesDirect Stroganoff Burger Mix is a premium seasoning blend designed specifically for butchers and meat processors to create gourmet beef burgers with a rich, savoury flavour profile.

A mix inspired by the timeless appeal of stroganoff, this burger mix creates a well-balanced flavour that feels both familiar and indulgent - perfect for gourmet-style burgers. This 1KG pack is ideal for high-volume burger production and delivers consistent results with every batch.

What is Stroganoff Burger Mix?

Our Stroganoff Burger Mix is a professionally formulated burger seasoning inspired by the classic flavours of beef stroganoff. Combining creamy, peppery flavours, and umami-rich notes with a subtle hint of herbs, it transforms standard minced meat into juicy, flavour-packed burgers that your customers will love.

Key Features and Benefits:

- **Developed for butchers:** Easy-to-use dry mix - just add to minced meat and water for perfect texture and taste.
- **Unique flavour:** Rich stroganoff-style taste with a creamy, savoury finish that stands out on the counter.
- **Versatile use:** Works with beef, pork, or mixed meats. Suitable for hand-pressed or machine-formed burgers.
- **Customer appeal:** Adds gourmet value to your burger range - ideal for BBQs, retail counters, and meal prep.
- **Consistent results:** Helps maintain uniform taste, texture, and binding with every batch.

How Butchers Use Stroganoff Burger Mix:

Simply combine the **Stroganoff Burger Mix** with chilled minced meat and water according to instructions. Mix thoroughly, form into burger patties, and display on trays or chill-ready packs. Ideal for fresh meat counters, butcher shops, farm shops, or catering operations.

Why Customers Will Love It:

The Stroganoff Burger Mix creates burgers with a mouth-watering savoury flavour and creamy depth, offering something different from standard burger seasonings. Perfect for BBQs, family dinners, or gourmet meal kits, it's a guaranteed way to keep your customers coming back for more.

Perfect for:

- Traditional butchers and independent meat processors
- BBQ season and seasonal promotions
- Premium burger lines and ready-to-cook meal kits

Upgrade your burger offering with our best-selling **Stroganoff Burger Mix 1KG** - trusted by butchers across the UK for flavour, quality, and performance.

Usage Rate	10.00%

Best Before Dates	24 months from date of manufacture
Unit Size	10Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST, COLOUR: PAPRIKA E160C, COLOUR: CURCUMIN E100)
SALT
POTATO STARCH
DEHYDRATED PEPPERS
SPICE
SUGAR
YEAST EXTRACT
DEHYDRATED ONION
HERB
DEHYDRATED LEEK
DEHYDRATED MUSHROOM
PRESERVATIVE E223 (**Sulphites**)
ONION POWDER
ANTIOXIDANT E301
SODIUM CITRATE E331
COLOUR: E160C

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, Dehydrated Peppers, Herb, PRESERVATIVE, Spice, SUGAR

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	1,405	France
Iron	5	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	12% - 17%
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	1,238 KJ 295 Kcal	124 KJ 29 Kcal
Fat	3.3g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	61.7g	6.2g
of which sugars	8.8g	0.9g
Protein	10.0g	1.0g
Salt	14.5g	1.4g
Fibre	2.3g	0.2g

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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