

# PRODUCT SPECIFICATION

**Product Title** PORK & APPLE BURGER MIX 1KG PACK

**Product Code** SE31085

A tasty treat; a sweet burger mix with chunky apple pieces complemented with a

delicate sprinkle of herbs.

S&J Complete Burger Mixes contain everything apart from the meat and water. So

thats the herbs and spices for flavour, the rusk and other ingredients for texture,

**Product Description** and preservative for shelf life.

Use our handy Recipe Suggestions above to calculate exactly how much to weigh

in of each component.

There are cooking suggestions too, to help you advise your customers if required.

Usage Rate 10.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,
THIAMIN)
SALT
DEHYDRATED APPLE FLAKES ( <b>SO2</b> )
SUGAR
DEHYDRATED ONION
HERB
ISOLATED SOYA PROTEIN (Soybeans)
SPICES
PRESERVATIVE E223 (SO2)
SPICE EXTRACT
ANTIOXIDANT E331
CITRIC ACID E330
ACIDITY REGULATOR E262
YEAST EXTRACT

## **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant, HERB, PRESERVATIVE, Spice Extract, SUGAR

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

### Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	15	China
Calcium Carbonate E170	2,499	France
Niacin	103	India
Monopropylene Glycol E1520	300	UK
Silicon Dioxide E551	2,700	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	27	UK
Iron	1,057	USA

# **Chemical Specification (Typical Analysis):**

**Salt Level** 11% - 15%

**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 299 Kcal	127 KJ 30 Kcal
Fat	1.4g	0.1g
of which saturates	0.5g	0.0g
Carbohydrate	63.4g	6.3g
of which sugars	13.7g	1.4g
Protein	8.1g	0.8g
Salt	13.0g	1.3g
Fibre	4.1g	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

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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient

**Nut Statement** 

the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed **Fire Hazard** in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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				
of this specification	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.			
Signature:				
Print name:				
Position:				
Date:				

Manufactured in BRCGS certificated blending facility # 8511005.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd** Certified accurate on 07/09/2025



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