

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 (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, |
| FOLIC ACID, THIAMIN) |
| SALT |
| DEHYDRATED APPLE FLAKES (SO2) |
| 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 | 1 | China |
| Calcium Carbonate E170 | 2,114 | France |
| Iron | 6 | India |
| Niacin | 11 | India / China |
| Folic Acid | 2 | Switzerland / China |
| Monopropylene Glycol E1520 | 300 | UK |
| Silicon Dioxide E551 | 2,700 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | 27 | UK |

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 Note: The information prov | 4.1g ided is given in good | 0.4g 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. |
| Fire Hazard | Avoid ingestion or inhalation of dust when handling. 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. |
| Emergency First Aid Procedures | Disposal: In accordance with the control of pollution act 1974. 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 Appr | oval of Specification |
|-----------------------|---|
| of this specification | eturn this specification to technical@scobie-junor.co.uk 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.





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