



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title

WATSONS TASTY BURGER 15KG SACK

Product Code

SE31714

Watsons Tasty burger is one of the oldest seasonings we blend, remaining unchanged in years - it's a classic. This is still one of our most popular burger mixes, made exactly the same as it has been for years.

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Watsons Tasty Burger Mix is the secret behind creating irresistible, juicy burgers that your customers will crave. Specially formulated for butchers, this premium mix brings together a harmonious blend of herbs, spices, and seasonings. When combined with quality minced meat, it produces a consistently succulent patty bursting with rich, savoury flavour.

Designed to take the guesswork out of burger production, **Watsons Tasty Burger Mix** allows you to quickly transform fresh meat into a mouth-watering product that stands out in any display. Each batch is carefully balanced to ensure a smooth, uniform texture, making it easy to shape and cook with minimal shrinkage. This convenience means you can save valuable time during peak periods, while guaranteeing the high-quality standards your customers expect.

Key Features of Watsons Tasty Burger Mix

Product Description

- **Premium Spice Blend:** Handpicked ingredients that deliver a bold yet balanced taste profile.
- **Consistent Quality:** Eliminates seasoning guesswork and guarantees consistent flavour from one batch to the next.
- **Tender & Juicy Results:** Helps lock in moisture, ensuring the final burgers remain succulent and full of flavour.
- **Easy to Use:** Blend directly into your minced meat for quick and efficient production.
- **Versatile:** Perfect for beef, pork, or alternative meats?letting you create a variety of burger options for your display.

Why Butchers Love It

- **Time-Saving:** Streamlines your production process, giving you more time to focus on serving customers.
- **Reliable Quality Control:** Maintains a top-tier standard that enhances your reputation as a purveyor of fine meats.
- **Enhanced Visual Appeal:** Produces burgers that hold their shape, making them as eye-catching in your counter display as they are delicious.
- **Highly Profitable:** Offers excellent cost control by minimising waste and ensuring portion consistency.

Elevate your burger offerings with **Watsons Tasty Burger Mix** and

give your customers a reason to return to your counter time and time again. Perfect for grilling, barbecuing, or pan-frying, this all-in-one solution ensures every burger has that mouth-watering, homemade taste. Add it to your butcher shop's arsenal today and watch your burger sales soar!

Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	15Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
RUSK (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503)
SALT
POTATO STARCH
DEHYDRATED ONION
ISOLATED SOYA PROTEIN (Soybeans)
SPICES
FLAVOUR ENHANCER E621
PRESERVATIVE: SODIUM SULPHITE E221 (SO2)
ANTIOXIDANT E301
COLOUR E120

Declarable Ingredients for Counter Ticket/ Labelling:
Contains Antioxidant

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	14	China
Calcium Carbonate E170	2,261	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Niacin	93	India
Sodium Ferrocyanide E535	11	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Iron	957	USA

Chemical Specification (Typical Analysis):**Salt Level** 14% - 19%**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	1,325 KJ 313 Kcal	132 KJ 31 Kcal
Fat	1.2g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	63.5g	6.3g
of which sugars	0.5g	0.0g
Protein	11.6g	1.2g
Salt	14.9g	1.5g
Fibre	3.0g	0.3g

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****Allergenic Ingredient Policy**

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 the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed

Sieving	specification, which clearly indicates the presence or absence of various ingredients. 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.
Legislation & Warranty Statement	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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
Certified accurate on 01/08/2025

