

# PRODUCT SPECIFICATION

**Product Title** ORGANIC LAMB & MINT BURGER 5KG

**Product Code** OG30100/5

A delicious seasoning with a clean mint flavour - perfect for lamb.

**Product Description** 

5Kg pack

**Usage Rate** 6.00%

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

Unit Size 5Kg SACK

Intended Usage Organic/Premium Food Ingredient

## Ingredient List/Composition

ORGANIC BREADCRUMB (ORGANIC **WHEAT** FLOUR, WATER, SALT,

YEAST)

ORGANIC POTATO STARCH

SEA SALT

ORGANIC SUGAR

ORGANIC TOMATO POWDER

ORGANIC RUBBED PEPPERMINT

ANTIOXIDANT E300

ORGANIC RUBBED PARSLEY

ORGANIC COARSE BLACK PEPPER

### **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
Iron	660	UK
Niacin	64	UK
Sodium Ferrocyanide E535	6	UK
Thiamin	10	UK

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

Salt Level 15% - 20%

**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	1,140 KJ 245 Kcal	68 KJ 15 Kcal
Fat	1.2g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	63.5g	3.8g
of which sugars	15.0g	0.9g
Protein	7.3g	0.4g
Salt	17.4g	1.0g
Fibre	4.7a	0.3a

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 **Nut Statement** 

not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. The Organic Blending Company takes all reasonable precautions to ensure

**Allergenic Ingredient** 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. Organic products should be segregated from non-organic products. 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 Eve 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. Satisfies the requirements of regulations EC 834/2007 (amended by EC **Organic** 967/2008) and EC 889/2008 (amended by EC 710/2009). Audited to organic standards by the Organic Farmers & Growers, Registration # UKP0259.

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			
contrary is receiv	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 15/12/2025



www.scobie-junor.co.uk www.scobiesdirect.com