

PRODUCT SPECIFICATION

Product Title ORGANIC VENISON & JUNIPER BURGER 1KG

Product Code OG30140/1

A herby burger seasoning with a hint of juniper to compliment and enhance the **Product Description**

unique flavour of venison.

6.00% **Usage Rate**

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

Unit Size 1Kg PACK

Intended Usage Organic/Premium Food Ingredient

Ingredient List/Composition
ORGANIC BREADCRUMB (ORGANIC WHEAT FLOUR, WATER, SALT,
YEAST)
SEA SALT
ORGANIC TOMATO POWDER
ORGANIC ONION POWDER
ANTIOXIDANT E300
ORGANIC GARLIC POWDER
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND CORIANDER
FLAVOURING
ORGANIC RUBBED PARSLEY

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Flavouring

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Iron	1,040	UK
Niacin	101	UK
Silicon Dioxide E551	459	UK
Sodium Ferrocyanide E535	9	UK
Thiamin	15	UK

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	1,193 KJ 279 Kcal	72 KJ 17 Kcal	
Fat	1.4g	0.1g	
of which saturates	0.3g	0.0g	
Carbohydrate	59.5g	3.6g	
of which sugars	8.5g	0.5g	
Protein	10.1g	0.6g	
Salt	16.9g	1.0g	
Fibre 6.0g 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

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. The Organic Blending Company takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient 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. Use in a well ventilated area. Handling 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. 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 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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 16/10/2025



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