PRODUCT SPECIFICATION.

Product Title	ANGUS BURGER MIX 25KG SACK
Product Code	SE32170
Product Description	**Angus Burger Mix 25kg Sack** Elevate your burger game with our premium Angus Burger Mix, now available in a convenient 25kg sack. This carefully crafted blend is made with high-quality ingredients to bring out the rich, bold flavour of Angus beef. Simply combine the mix with your choice of ground beef to create juicy, flavour-packed burgers that are perfect for grilling or pan-frying. The Angus Burger Mix is designed to enhance your burger patties with just the right balance of spices and seasonings, creating a mouthwatering taste and texture. Whether you're hosting a BBQ or preparing a casual meal, this mix ensures each burger is deliciously tender and full of flavour. **Key Features:** • **Premium blend** designed to enhance the flavour and texture of beef burgers • **Easy to use** â€" just mix with your choice of ground beef • **Ideal for grilling, pan-frying, or cooking on the barbecue** • **Adds rich, bold flavour** to your burger patties • **25kg sack**, perfect for high-volume use or large-scale operations
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	25Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SALT
ONION POWDER
STABILISER E451(I)
DEXTROSE
SAVOURY FLAVOUR POWDER (**Milk**)
NATURAL ONION FLAVOURING
PRESERVATIVE E223 (**Sulphites**)
FLAVOURING
PLANT AND FRUIT CONCENTRATES
ANTIOXIDANT E301
SPICE
SODIUM CITRATE E331
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, PRESERVATIVE, Spice, Spice Extract

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	2,112	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Iron	6	India
Niacin	11	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	72	UK
Disodium 5 ribonucleotides E635	313	UK
Monopropylene Glycol E1520	12	UK
Rapeseed Oil	14,423	UK
Silicon Dioxide E551	142	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	14,423	UK

Chemical Specification (Typical Analysis):

Salt Level	13% - 18%
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	1,311 KJ 311 Kcal	131 KJ 31 Kcal
Fat	2.6g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	62.6g	6.3g
of which sugars	3.1g	0.3g
Protein	7.8g	0.8g
Salt	14.7g	1.5g
Fibre	4.2g	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.
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. 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. **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 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
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