PRODUCT SPECIFICATION.

Product Title	VENISON & JUNIPER BURGER MIX 1KG PACK
Product Code	SE31125
Product Description	This premium burger mix has a slight Mediterranean feel. We have added some Juniper to give an extra special finish.

Venison & Juniper Burger Mix - 1KG Pack

Take your venison burgers to the next level with our **Venison & Juniper Burger Mix**. Specially crafted for butchers, this premium seasoning blend enhances the rich, gamey flavour of venison with the subtle, aromatic notes of juniper. The result? A perfectly seasoned, mouth-watering burger that will keep customers coming back for more.

Why Butchers Love It:

- **Expertly Blended for Venison** - Designed to complement venison?s natural flavours without overpowering them.
- **Perfectly Balanced Seasoning** - Infused with juniper for a distinctive, slightly sweet and woody taste.
- **Easy to Use** - Simply mix with your venison mince for consistently delicious burgers every time.
- **High-Quality Ingredients** - Made for professional butchers who demand the best.
- **1KG Pack** - Ideal for batch production, ensuring great results with every burger.

Create Standout Venison Burgers

Differentiate your shop?s offering with a unique, gourmet burger mix that brings out the best in wild game. Whether you're making classic venison burgers or experimenting with new recipes, this mix ensures juicy, flavour-packed results.

Order your 1KG pack today and give your customers something truly special!

Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHOLEWHEAT BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST)
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SALT
TOMATO POWDER
ONION POWDER
SPICES
GARLIC POWDER

PRESERVATIVE E223 (**Sulphites**)
HERB
YEAST EXTRACT
ANTIOXIDANT E301
SODIUM CITRATE E331
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, PRESERVATIVE, 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	2,456	France
Iron	8	India
Niacin	14	India / China
Silicon Dioxide E551	589	Spain
Folic Acid	2	Switzerland / China
Silicon Dioxide E551	589	UK
Sodium Ferrocyanide E535	12	UK

Chemical Specification (Typical Analysis):

Salt Level	7% - 11%
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	1,413 KJ 337 Kcal	141 KJ 34 Kcal
Fat	1.8g	0.2g
of which saturates	0.1g	0.0g
Carbohydrate	73.8g	7.4g
of which sugars	6.7g	0.7g
Protein	11.9g	1.2g
Salt	9.2g	0.9g
Fibre	5.2g	0.5g

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	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Policy	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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