PRODUCT SPECIFICATION.

Product Title	CHILLI BURGER MIX 1KG PACK
Product Code	SE31115

Product Description

Chilli Burger Mix for Butchers - 1KG Pack

Chilli Burger Mix is a premium-quality seasoning blend designed specifically for butchers and meat processors to produce consistently delicious, spicy burgers. Supplied in a convenient **1kg pack**, this mix is ideal for creating mouth-watering chilli beef burgers that stand out in any butcher's counter or retail display.

Perfect for Crafting Spicy Butcher-Style Burgers

Specially formulated for the meat industry, our **chilli burger mix for butchers** is expertly balanced to provide a robust flavour profile with a bold kick of chilli heat, complemented by savoury herbs and spices. It is perfectly suited for beef, pork, lamb, or mixed-meat burger recipes.

How to Use:

Simply blend the **chilli burger mix** with fresh minced meat and water (as per mixing instructions) to produce consistent, high-quality burgers with great binding and texture. Ideal for use with burger presses or forming machines, making it perfect for in-store butchery production.

Why Customers Love It:

- **Bold and spicy flavour** - appeals to customers who enjoy a bit of heat in their meals
- **Consistent results** - ensures repeatable flavour and quality with every batch
- **Visually appealing** - adds a rich, reddish colour to burgers that attracts attention in the counter
- **Time-saving for butchers** - no need to blend individual ingredients; just open, mix, and go

Ideal for:

- Butcher shops producing spicy burgers
- Farm shops and deli counters
- Gourmet burger menus and ready-to-cook meat offerings

Whether you're a butcher looking to expand your burger range or a processor seeking a bold flavour option, our **Chilli Burger Mix** delivers exceptional taste, convenience, and shelf appeal.

Buy chilli burger seasoning online today from ScobiesDirect - trusted by butchers across the UK and Ireland.

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

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM

CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SALT
DEHYDRATED PEPPERS
SPICES
TOMATO POWDER
YEAST EXTRACT
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
GARLIC POWDER
HERB
PRESERVATIVE E223 (**Sulphites**)
ANTIOXIDANT E301
SODIUM CITRATE E331
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, Dehydrated Peppers, 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	2,184	France
Iron	7	India
Niacin	12	India / China
Silicon Dioxide E551	741	Spain
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Silicon Dioxide E551	741	UK
Sodium Ferrocyanide E535	1	UK

Chemical Specification (Typical Analysis):

Salt Level	8% - 12%
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	1,405 KJ 333 Kcal	141 KJ 33 Kcal
Fat	3.4g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	65.9g	6.6g
of which sugars	3.4g	0.3g
Protein	11.7g	1.2g
Salt	8.7g	0.9g
Fibre	6.0g	0.6g

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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