PRODUCT SPECIFICATION.

Product Title CAJUN BURGER MIX 1KG PACK

Product Code SE32248

Product Description

Cajun Burger Mix for Butchers - 1KG Pack

Full of delicious flavour, this burger bursts with a taste from the deep south. **Cajun Burger Mix 1KG** is a premium-quality **burger seasoning blend for butchers**, developed specifically for creating delicious, bold-flavoured burgers with a distinctive Cajun kick. This ready-to-use **burger mix for meat processors** is ideal for retail butchery counters, farm shops, and catering operations looking to offer customers something with a spicy, smoky edge.

Bold Cajun Flavour That Sells

This expertly balanced **Cajun-style burger seasoning** brings together herbs, paprika, chilli, garlic, and spices to create a taste profile that's warm, aromatic, and mildly spicy. The mix gives burgers a vibrant colour and mouth-watering aroma that draws customer attention at the counter and keeps them coming back for more.

How Butchers Use It

Designed for easy use in butchery environments, this **Cajun burger mix** simply blends with minced beef, lamb, or pork to form consistent, high-quality burgers. Whether you're producing burgers by hand or using a burger press or forming machine, this mix ensures great flavour and binding without additional ingredients.

Why Your Customers Will Love It

- **Authentic Cajun flavour** - spicy, smoky, and satisfying
- **Visual appeal** - bold colour and rustic texture
- **Versatile** - pairs well with beef, pork, or lamb
- **Perfect for BBQs, meal deals, or seasonal promotions**

Trusted by Butchers Across the UK

This **Cajun burger mix for butchers** is one of our best-selling blends, favoured by traditional butchers and high-volume meat processors alike. It's a reliable, high-margin product that boosts counter sales and customer satisfaction.

Looking for a bold and distinctive burger mix that adds real flavour to your butchery range? Try our Cajun Burger Mix 1KG Pack today and bring the taste of Louisiana to your counter.

Spicy Cajun Pork Truffle

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))
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SALT
SPICES
DEXTROSE
GARLIC POWDER
HERBS
PRESERVATIVE E223 (**Sulphites**)
COLOUR: E160C
FLAVOURING
SODIUM CITRATE E331
ANTIOXIDANT E301
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, Herb, 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	2,488	France
Iron	8	India
Niacin	13	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Silicon Dioxide E551	100	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	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	1,421 KJ 338 Kcal	142 KJ 34 Kcal
Fat	2.2g	0.2g
of which saturates	0.5g	0.1g
Carbohydrate	70.1g	7.0g
of which sugars	5.7g	0.6g
Protein	8.9g	0.9g
Salt	9.1g	0.9g
Fibre	5.8g	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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