

PRODUCT SPECIFICATION

Product Title CAJUN BURGER MIX 1KG PACK

Product Code SE32248

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.

Product Description

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, CALCIUM CARBONATE, NIACIN, IRON,

FOLIC ACID, THIAMIN)
SALT
SPICES

DEXTROSE

GARLIC POWDER

HERBS

PRESERVATIVE E223 (**SO2**)

COLOUR: E160C

FLAVOURING

ANTIOXIDANT E301 E331

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 |
| Monopropylene Glycol E1520 | 124 | UK |
| Silicon Dioxide E551 | 1,193 | 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 |

Allergenic Ingredient Policy

Storage/Transport

Spillage/Disposal

Emergency First Aid

Legislation & Warranty

Health Hazard

Fire Hazard

Procedures

Statement

Handling

Sieving

Labelling

not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut 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.

All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

Use in a well ventilated area.

Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.

Disposal: In accordance with the control of pollution act 1974. **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**

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 | | |
|------------------------------------|---|--|
| of this specificatio | eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance in. 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.





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