

## PRODUCT SPECIFICATION

<b>Product Title</b>	LAMB & MINT BURGER MIX 1KG PACK
<b>Product Code</b>	SE31095
	Bursting with the freshness of mint, this burger mix makes the perfect Lamb Burger.

### Lamb & Mint Burger Mix 1KG - Perfect for Butchers

Create delicious, juicy lamb burgers with our premium **Lamb & Mint Burger Mix**. Specially formulated for butchers, this high-quality seasoning blend enhances the natural flavour of lamb with a perfect balance of **refreshing mint and savoury spices**.

### Why Choose Our Lamb & Mint Burger Mix?

<b>Product Description</b>	<ul style="list-style-type: none"> <li><b>Premium Quality Ingredients</b> - Crafted to bring out the best in your lamb mince.</li> <li><b>Classic Flavour Combination</b> - A tried-and-tested mix of mint and seasonings for a mouthwatering taste.</li> <li><b>Easy to Use</b> - Simply mix with lamb mince for consistent, professional results every time.</li> <li><b>Perfect for Butcher Shops</b> - Ideal for making premium lamb burgers that customers will love.</li> </ul>
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Each 1KG pack is designed to help butchers produce high-quality burgers quickly and efficiently. Whether you're serving BBQ lovers, creating gourmet offerings, or catering to customer demand for **tasty, homemade-style lamb burgers**, this mix ensures **flavour-packed results every time**.

**&#128313; Order now and give your customers a lamb burger they'll keep coming back for!**

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

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR ( <b>WHEAT</b> FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SUGAR
SALT
WHEAT FLOUR ( <b>WHEAT</b> FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
HERB
ONION POWDER
PRESERVATIVE E223 ( <b>SO2</b> )
ANTIOXIDANT E301 E331
STABILISER E450(I)
STABILISER E451(I)
FLAVOURING

SPICE EXTRACT

**Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant, Herb, PRESERVATIVE, Spice Extract, SUGAR

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	2,283	France
Iron	7	India
Niacin	12	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	25	UK
Monopropylene Glycol E1520	30	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	299	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

**Salt Level** 4% - 6%

**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
<b>Energy</b>	1,558 KJ 368 Kcal	156 KJ 37 Kcal
<b>Fat</b>	1.7g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	79.6g	8.0g
of which sugars	22.6g	2.3g
<b>Protein</b>	7.3g	0.7g
<b>Salt</b>	4.3g	0.4g
<b>Fibre</b>	3.5g	0.3g

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

<b>Nut Statement</b>	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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.
<b>Allergenic Ingredient Policy</b>	All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974. <b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>	
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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:	



**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**  
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