PRODUCT SPECIFICATION.

Product Title	CHICKEN OR TURKEY BURGER MIX 1KG PACK
Product Code	SE30397SD
Product Description	Introducing our mouth-watering chicken/turkey burger mix with a peppery kick and subtle notes of sage and coriander. This delicious chicken or turkey burger is a superb alternative to beef, with a great flavour and texture which tastes great off the grill or BBQ. We also have a **Gluten Free Chicken/Turkey Burger Mix**. ## Chicken or Turkey Burger Mix - 1KG Pack Looking to create delicious, flavour-packed poultry burgers? Our **Chicken or Turkey Burger Mix** is the perfect seasoning blend for butchers who want to offer premium-quality, mouth-watering burgers that customers will love. ## Why Choose Our Burger Mix? • **Perfectly Balanced Flavour** - A carefully crafted blend of seasonings enhances the natural taste of chicken or turkey, making every bite juicy and delicious. • **Easy to Use** - Simply mix with minced poultry to create consistently tasty burgers with minimal effort. • **Great Texture & Binding** - Helps burgers hold their shape while cooking, reducing waste and ensuring a perfect presentation. • **Versatile & Profitable** - Ideal for creating gourmet burgers, meatballs, or even stuffing options to add variety to your butchery counter. ## Ideal for Butchers This high-quality mix allows butchers to **offer something different** from traditional beef burgers. With more consumers looking for **leaner, healthier alternatives**, poultry burgers are an excellent addition to your product range. ## Perfect for BBQs, Meal Prep & Retail Whether your customers are looking for a **lighter BBQ option, a quick midweek meal, or a high-protein burger alternative**, this mix delivers exceptional results every time. **Stock up now and make your chicken or turkey burgers a customer favourite!**
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))

POTATO STARCH
SALT
DEXTROSE
ONION POWDER
SPICE
PRESERVATIVE E223 (**Sulphites**)
ANTIOXIDANT E301
SODIUM CITRATE E331
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, HERB EXTRACT, PRESERVATIVE

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	1,817	France
Iron	6	India
Niacin	10	India / China
Folic Acid	1	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	9% - 14%
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	1,392 KJ 333 Kcal	139 KJ 33 Kcal
Fat	1.5g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	72.3g	7.2g
of which sugars	9.8g	1.0g
Protein	5.9g	0.6g
Salt	10.4g	1.0g
Fibre	3.0g	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

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
Certified accurate on 20/11/2026

BRCGS Food Safety CERTIFICATED

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