PRODUCT SPECIFICATION.

Product Title	AMERICAN BURGER SEASONING 227 GRAM PACK
Product Code	SE30493FSD

Product Description

American Burger Seasoning for Butchers - 227g Pack

American Burger Seasoning is a premium blend specially crafted for butchers looking to create authentic, flavour-packed burgers with consistent results. This 227-gram pack is perfect for small-batch production or shop counter use, helping butchers deliver high-quality, great-tasting burgers to their customers every time. Box quantity of this product is 30 sachets.

What is American Burger Seasoning?

American Burger Seasoning is a ready-to-use mix of classic spices, herbs, and flavour enhancers designed to give burgers that distinctive **smoky, savoury, and slightly sweet American-style taste**. With hints of paprika, onion, garlic, and black pepper, this blend creates a rich and juicy burger that's bursting with flavour.

How Butchers Use It

Simply mix the seasoning with minced beef or your preferred burger meat blend. The typical ratio is around **4% seasoning to meat** (e.g., 40g seasoning per 1kg of meat), but this can be adjusted to suit taste preferences. Ideal for use with burger presses or by hand, it ensures uniform seasoning and excellent binding for a firm, well-shaped patty.

Why Your Customers Will Love It

- **Classic American taste** with a balanced profile of spice, savoury depth, and subtle sweetness.
- Enhances the natural flavour of meat without overpowering it.
- Works well with beef, pork, or even plant-based alternatives.
- Great for barbecues, grill nights, and premium butcher counter offerings.

Ideal for Butchers and Meat Processors

This seasoning is a staple for **butcher shops, meat counters, farm shops, and food processors** looking to create standout burgers that customers will come back for. Whether for fresh burger sales or pre-packed BBQ selections, it delivers quality and flavour every time.

Usage Rate	2.04%
Best Before Dates	24 months from date of manufacture
Unit Size	0.23Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
ISOLATED SOYA PROTEIN (**Soybeans**)
DEXTROSE

YEAST EXTRACT
STABILISER E450(I)
STABILISER E451(I)
PRESERVATIVE E223 (**Sulphites**)
ANTIOXIDANT E301
SODIUM CITRATE E331
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, 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	trace (<1ppm)	China
Calcium Carbonate E170	644	France
Iron	2	India
Niacin	3	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	80	UK
Sodium Ferrocyanide E535	6	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	37% - 45%
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	707 KJ 170 Kcal	14 KJ 3 Kcal
Fat	1.0g	0.0g
of which saturates	0.2g	0.0g
Carbohydrate	19.7g	0.4g
of which sugars	5.9g	0.1g
Protein	19.4g	0.4g
Salt	40.9g	0.8g
Fibre	0.9g	0.0g

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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