PRODUCT SPECIFICATION.

Product Title	MEDITERRANEAN TOMATO BURGER MIX 325G SACHET
Product Code	SE30885SD

Product Description

Mediterranean Tomato Burger Mix 325G Sachet - For Butchers

The **Mediterranean Tomato Burger Mix 325G Sachet** is a premium-quality dry seasoning blend specifically crafted for professional butchers. A sun-dried tomato burger mix with a flavourful blend of basil and oregano; perfect for adding a taste of the Med to your counter!. Designed to enhance the flavour and appearance of homemade burgers, this mix brings together the vibrant, sun-kissed taste of the Mediterranean with a tomato-rich base and subtle herbaceous undertones.

Ideal for Artisan Burger Production

Simply mix the contents with minced meat and water to produce juicy, flavourful burgers with a firm yet succulent texture. This sachet is ideal for small-batch or bespoke burger production, allowing butchers to offer something truly special to their customers.

Flavour Profile

Expect a bold tomato taste balanced with oregano, garlic, and other classic Mediterranean herbs. The seasoning brings out a rich savouriness in beef or lamb burgers, making each bite satisfying and delicious. It?s a crowd-pleaser for customers looking for gourmet-style burgers with a hint of continental flair.

Perfect for:

- Traditional butchers creating signature burgers
- BBQ season or summer retail promotions
- Adding Mediterranean variety to your chilled counter

Why Butchers Choose This Mix

With consistent quality and ease of use, this burger mix helps butchers save time while maintaining control over ingredients and presentation. It also enhances the customer experience with a distinct flavour that keeps them coming back for more.

Usage Rate	6.50%
Best Before Dates	24 months from date of manufacture
Unit Size	0.33Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
TOMATO POWDER
DEHYDRATED TOMATO
RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SALT
ISOLATED SOYA PROTEIN (**Soybeans**)

HERB
SPICE
GARLIC POWDER
STABILISER E451(I)
PRESERVATIVE E223 (**Sulphites**)
FLAVOURING
ONION EXTRACT
ANTIOXIDANT E301
SODIUM CITRATE E331
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Antioxidant, Herb, 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	trace (<1ppm)	China
Calcium Carbonate E170	1,119	France
Iron	3	India
Niacin	3	India
Niacin	3	India / China
Silicon Dioxide E551	2,702	Spain
Folic Acid	trace (<1ppm)	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	47	UK
Humectant E1520	80	UK
Rapeseed Oil	9,383	UK
Silicon Dioxide E551	2,954	UK
Sodium Ferrocyanide E535	2	UK
Vegetable Oil	9,383	UK

Chemical Specification (Typical Analysis):

Salt Level	13% - 17%
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	1,225 KJ 290 Kcal	80 KJ 19 Kcal
Fat	2.0g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	52.9g	3.4g
of which sugars	8.4g	0.5g
Protein	14.4g	0.9g
Salt	14.9g	1.0g
Fibre	5.9g	0.4g

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 22/11/2026

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