PRODUCT SPECIFICATION.

Product Title	SCOTTISH ONION BURGER MIX 1KG PACK
Product Code	SE31205
Product Description	**Scottish Onion Burger Mix** A traditional Scottish burger mix bursting with onion flavour, free from artificial colours and flavours. Experience the hearty taste of Scotland with our Scottish Onion Burger Mix. Specially formulated for butchers seeking to offer high-quality, artisanal burger options, this mix combines the sweetness of onions with a carefully balanced blend of seasonings. The result? Rich, flavourful burgers that keep customers coming back time and again. **Why Choose Our Scottish Onion Burger Mix?** • **Authentic Flavour:** Inspired by classic Scottish tastes, infused with savoury onions. • **Quality Ingredients:** Meticulously selected spices and seasonings to enhance your meat?s natural richness. • **Easy to Use:** Simply blend with your fresh mince to produce consistently delicious burger patties. • **Versatile:** Suitable for beef, lamb, or other proteins, catering to a wide range of customer preferences. By incorporating the Scottish Onion Burger Mix into your range, you can elevate your butcher?s selection and appeal to customers searching for unique, flavour-packed burger options. The enticing aroma and satisfying depth of taste will draw in burger enthusiasts, enhancing both footfall and repeat business.
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SALT
ONION POWDER
PRESERVATIVE E223 (**Sulphites**)
ANTIOXIDANT E301
SODIUM CITRATE E331
ONION EXTRACT
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	1	China
Calcium Carbonate E170	2,391	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Iron	7	India
Niacin	13	India / China
Folic Acid	2	Switzerland / China
Citric Acid E330	25	UK
Humectant E1520	66	UK
Rapeseed Oil	4,987	UK
Silicon Dioxide E551	194	UK
Sodium Ferrocyanide E535	3	UK
Vegetable Oil	4,987	UK

Chemical Specification (Typical Analysis):

Salt Level	15% - 20%
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	1,368 KJ 324 Kcal	137 KJ 32 Kcal
Fat	1.7g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	67.0g	6.7g
of which sugars	1.7g	0.2g
Protein	8.5g	0.8g
Salt	16.9g	1.7g
Fibre	4.5g	0.5g

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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