



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title SCOTTISH ONION BURGER MIX 1KG PACK

Product Code SE31205

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.

Ready to boost your burger offerings? Order our Scottish Onion Burger Mix today and see how effortlessly it enriches your product lineup. Bring the taste of Scotland to your counter and delight your customers with every bite.

Recipe: Scottish Onion Beef Burgers

Product Description

Ingredients:

500g **Scottish Onion Burger Mix**
500g ground beef (100% Scottish beef for the best flavour)
1 small onion, finely chopped
1 tbsp Worcestershire sauce
Salt and freshly ground black pepper, to taste
1 egg (optional, for binding)
Burger buns (preferably soft, lightly toasted)
• Toppings: Lettuce, sliced tomatoes, red onion, pickles, and cheese (optional)

Method:

1. **Prepare the Patties:** In a large mixing bowl, combine the **Scottish Onion Burger Mix** with the ground beef and finely chopped onion. Add Worcestershire sauce, salt, and pepper. Optionally, add the egg to help bind the mixture.
2. **Shape the Patties:** Divide the mixture into 4-6 equal portions. Shape each portion into a round, thick patty, pressing gently to ensure they cook evenly.
3. **Cook the Patties:** Heat a grill or a frying pan over medium-high heat. Cook the patties for about 4-5 minutes per side, or until they reach your desired level of doneness. For added flavour, top each patty with a slice of cheese during the last

minute of cooking and cover with a lid to melt.

4.**Assemble the Burgers:** Toast the burger buns lightly on the grill. Place a cooked patty on the bottom half of each bun, and add your choice of toppings such as lettuce, sliced tomatoes, red onion, pickles, and cheese.

5**Serve:** Serve the Scottish Onion beef burgers with a side of crispy fries or a fresh salad. Enjoy a hearty and satisfying meal!

Enjoy your gourmet-quality Scottish Onion beef burgers with this simple yet delicious recipe!

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, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503)
SALT
ONION POWDER
PRESERVATIVE E223 (SO2)
ANTIOXIDANT E301 E331
SPICE EXTRACT
ONION 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	17	China
Calcium Carbonate E170	2,826	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Niacin	116	India
Citric Acid E330	25	UK
Humectant E1520	66	UK
Monopropylene Glycol E1520	149	UK
Rapeseed Oil	4,987	UK
Silicon Dioxide E551	1,505	UK
Sodium Ferrocyanide E535	13	UK
Vegetable Oil	4,987	UK
Iron	1,196	USA

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	1,359 KJ 322 Kcal	136 KJ 32 Kcal
Fat	1.8g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	67.1g	6.7g
of which sugars	0.5g	0.1g
Protein	8.3g	0.8g
Salt	16.9g	1.7g
Fibre	3.2g	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 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 on 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 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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