PRODUCT SPECIFICATION.

Product Title	JALAPENO BURGER MIX 1KG PACK
Product Code	SE31375

Product Description

Jalapeno Burger Mix 1KG Pack for Butchers

Our **Jalapeno Burger Mix 1KG Pack** is specially designed for professional butchers who want to create premium-quality burgers with a bold, spicy twist. This expertly blended seasoning mix is perfect for adding a distinctive jalapeno kick to beef, pork, or mixed meat burgers.

Our Jalapeno Burger is a bold and flavourful option designed for those who like a little heat with their meat. Made using jalapeno powder for a spicy kick, along with seasoning blends that enhance the meat's natural richness. Ideal for BBQs, or gourmet burgers, this delivers a juicy bite with a lively, peppery finish.

Perfect for the Butchery Trade

Whether you're preparing burgers for retail counters or catering events, this mix ensures consistent flavour and texture every time. Just combine the **Jalapeno Burger Mix** with minced meat and water, form into patties, and you're ready to serve mouth-watering burgers that stand out from the competition.

Bold Flavour, Customer Favourite

The **jalapeno flavour profile** offers a moderately spicy heat balanced with savoury herbs and spices, delivering a taste sensation that?s both exciting and moreish. It appeals to customers who love bold, adventurous flavours and is a great alternative to traditional burger seasoning.

Why Butchers Choose Our Jalapeno Burger Mix

- Easy-to-use 1KG pack - ideal for small batches or bulk preparation
- Balanced heat - not too hot, just the right jalapeno kick
- Ideal for burgers, meatballs, and grills
- Helps attract customers seeking spicy and gourmet burger options
- Consistent mix - ensures reliable quality and taste with every batch

How to Use

Mix 1KG of Jalapeno Burger Mix with 10KG of minced meat and add 1 litre of cold water. Blend thoroughly for a uniform mix, then shape into burgers using a burger press or by hand. Ideal for use in butcher shops, farm shops, delis, and foodservice environments.

Boost Sales with Spicy Innovation

Spicy products continue to trend in the UK market. Offering **jalapeno-flavoured burgers** helps your business stand out, attract spice-loving customers, and keep your counter fresh and exciting.

Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST)
SALT
DEHYDRATED PEPPERS
POTATO STARCH
DEHYDRATED ONION
JALAPENO POWDER
SPICE
ONION POWDER
GARLIC POWDER
PRESERVATIVE E223 (**Sulphites**)
SODIUM CITRATE E331

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, 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	1,820	France
Iron	6	India
Niacin	10	India / China
Folic Acid	1	Switzerland / China
Citric Acid E330	55	UK
Rapeseed Oil	10,954	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	10,954	UK

Chemical Specification (Typical Analysis):

Salt Level	11% - 15%
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	1,344 KJ 321 Kcal	134 KJ 32 Kcal
Fat	4.4g	0.4g
of which saturates	0.4g	0.0g
Carbohydrate	68.7g	6.9g
of which sugars	4.4g	0.4g
Protein	10.1g	1.0g
Salt	13.0g	1.3g
Fibre	4.2g	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

Allergenic Ingredient Policy	not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut 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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