

# PRODUCT SPECIFICATION

**Product Title** KOFTA BURGER MIX 1KG PACK

Product Code SE31340

# Kofta Burger Mix - 1KG Pack

**Our Kofta Burger Mix** is specially formulated for butchers and meat processors looking to create high-quality, flavour-packed burgers with an authentic taste. Supplied in a convenient **1KG pack**, this professional seasoning blend is ideal for making traditional **kofta-style burgers** that stand out in display counters and keep customers coming back for more.

## What is Kofta Burger Mix?

Our delicious kofta burger mix is blended with premium quality spices, herbs, onion and garlic, to give a true taste of the Middle Eastern favourite. This mix works a treat with beef or lamb. When blended with quality minced meat, it produces a juicy, tender burger with a distinctive taste that appeals to both traditional and adventurous consumers.

We also have a **Gluten Free Kofta Burger Mix**.

# **Designed for Butchers**

- Perfect for creating **ready-to-cook kofta burgers** in-store
- Designed for use with lamb, beef, or mixed mince
- Helps butchers offer premium, value-added products
- Ideal for barbecue season, meal deals, or counter promotions

#### **Product Description**

#### Why Customers Love It

Customers are drawn to the **aromatic, spiced flavour profile** of kofta burgers - offering something different from standard beef patties. The mix provides consistent seasoning and appearance, helping you deliver a professional finish every time. Serve with flatbreads, salad and yoghurt for an easy gourmet-style meal that's both satisfying and full of flavour.

#### **Boost Your Butchery Sales**

Adding **kofta burgers to your product range** increases visual appeal and encourages repeat purchases. This mix is a proven way to add value, reduce prep time, and maintain consistent quality across batches. It also helps improve visibility in search engines when customers are looking for **kofta burger seasoning for butchers** or **burger mixes for lamb mince**.

**Usage Rate** 10.00%

**Best Before Dates** 24 months from date of manufacture

1Kg PACK **Unit Size** 

Food Ingredient **Intended Usage** 

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM
CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING
AGENT E503(II))
POTATO STARCH
SPICES
SALT
DEXTROSE
ONION POWDER
HERB
PRESERVATIVE E223 ( <b>SO2</b> )
STABILISER E451(I)
STABILISER E450(I)
ANTIOXIDANT E301 E331
LEMON OIL
SPICE EXTRACT

# **Declarable Ingredients for Counter Ticket/Labelling**: Contains Antioxidant, Herb, PRESERVATIVE, Spice, 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	1,795	France
Iron	5	India
Niacin	10	India / China
Folic Acid	1	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	25	UK
Monopropylene Glycol E1520	100	UK
Rapeseed Oil	4,974	UK
Silicon Dioxide E551	900	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,974	UK

# **Chemical Specification (Typical Analysis):**

**Salt Level** 9% - 13%

**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	1,364 KJ 324 Kcal	136 KJ 32 Kcal
Fat	3.4g	0.3g
of which saturates	0.5g	0.1g
Carbohydrate	66.6g	6.7g
of which sugars	2.8g	0.3g
Protein	7.7g	0.8g
Salt	10.0g	1.0g
<b>Fibre</b> Note: The information prov	5.9g Ided is given in good	0.6g faith and is based

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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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 **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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				
of this specificatio	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.			
Signature:				
Print name:				
Position:				
Date:				

# **Issued electronically by Scobie & Junor (Estd. 1919) Ltd** Certified accurate on 02/11/2025



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