PRODUCT SPECIFICATION.

Product Title	KOFTA BURGER MIX 1KG PACK
Product Code	SE31340

Product Description

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

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
Unit Size	1Kg PACK

Intended Usage Food Ingredient

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 (**Sulphites**)
STABILISER E451(I)
STABILISER E450(I)
LEMON OIL
ANTIOXIDANT E301
SODIUM CITRATE E331
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
Rapeseed Oil	4,974	UK
Silicon Dioxide E551	20	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	1,365 KJ 325 Kcal	137 KJ 32 Kcal
Fat	3.4g	0.3g
of which saturates	0.5g	0.1g
Carbohydrate	66.5g	6.7g
of which sugars	3.1g	0.3g
Protein	7.7g	0.8g
Salt	10.0g	1.0g
Fibre	6.2g	0.6g

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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