

Product Description

PRODUCT SPECIFICATION

Product Title GLUTEN FREE KOFTA BURGER MIX 1KG PACK

Product Code SE32193

Our delicious gluten-free 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.

Usage Rate 10.00%

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

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
POTATO STARCH
RICE FLOUR
SPICES
SALT
DEXTROSE
ONION POWDER
HERB
PRESERVATIVE E223 (SO2)
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
Monopropylene Glycol E1520	98	UK
Silicon Dioxide E551	883	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	2	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 12%

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	1,233 KJ 293 Kcal	123 KJ 29 Kcal
Fat	2.5g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	65.9g	6.6g
of which sugars	2.4g	0.2g
Protein	4.4g	0.4g
Salt	9.8g	1.0g
Fibre	3.6g	0.4a
Note: The information prov	lded is given in good	

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

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.

All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date

Policy

Sieving

Allergenic Ingredient

Labelling	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.
Emergency First Aid Procedures	Disposal: In accordance with the control of pollution act 1974. 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	ADVICE 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.
	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
Customer Approval of Spec	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. 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		
of this specificatio	eturn this specification to technical@scobie-junor.co.uk 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:		

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 19/12/2025

