



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** CARMELISED RED ONION BURGER MIX 1KG PACK

**Product Code** SE31405

### Caramelised Red Onion Burger Mix - 1KG Pack

**Caramelised Red Onion Burger Mix** is a premium seasoning blend developed specifically for butchers and meat processors who want to create high-quality, gourmet-style burgers. Designed for use with fresh beef, lamb or pork, this 1KG pack delivers both convenience and exceptional flavour.

### Perfect for Butchers and the Meat Industry

This burger mix is ideal for traditional butchers, farm shops, and meat counters who want to offer something special in their burger range. Simply mix the contents with your chosen minced meat to create **delicious, consistent burgers** with an artisan feel - no need for extra seasoning.

#### Product Description

It's a **time-saving solution** for high-volume production, offering superb binding, moisture retention, and visual appeal. Suitable for manual hand-pressing or use with burger-making machines.

### Rich Flavour Profile Your Customers Will Love

Featuring the sweet and savoury notes of **caramelised red onions**, this mix enhances the natural taste of the meat while delivering a satisfying, gourmet-style finish. The blend includes herbs, spices, and seasoning that balance perfectly with the onion's subtle sweetness - ideal for customers looking for something beyond the standard plain burger.

This burger mix will result in an **elevated taste experience** that keeps customers coming back.

**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 ( <b>WHEAT FLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), SALT, RAISING AGENT E503)
SALT
DEHYDRATED RED ONION
SUGAR
ONION POWDER
NATURAL ONION FLAVOURING
SPICE
STABILISER E451(I)

PRESERVATIVE E223 ( <b>S02</b> )
SPICE EXTRACT
ANTIOXIDANT E301 E331
HERB EXTRACT

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains Antioxidant, HERB EXTRACT, NATURAL ONION FLAVOURING, PRESERVATIVE, Spice E

Allergy Advice: For allergens, see ingredients in **BOLD**.

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	50	UK
Disodium 5 ribonucleotides E635	250	UK
Monopropylene Glycol E1520	600	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	5,550	UK
Sodium Ferrocyanide E535	7	UK
Vegetable Oil	10,000	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	15% - 20%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,271 KJ 311 Kcal	127 KJ 31 Kcal
<b>Fat</b>	2.0g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	67.2g	6.7g
of which sugars	18.0g	1.8g
<b>Protein</b>	6.7g	0.7g
<b>Salt</b>	16.4g	1.6g
<b>Fibre</b>	3.6g	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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	Absent in 25g

<b>Nut Statement</b>	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.
<b>Allergenic Ingredient</b>	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

<b>Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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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