PRODUCT SPECIFICATION.

Product Title	CARAMELISED RED ONION BURGER MIX 1KG PACK
Product Code	SE31405

Product Description

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.

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 (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
SALT
DEHYDRATED RED ONION
SUGAR
ONION POWDER
NATURAL ONION FLAVOURING
SPICE
STABILISER E451(I)
PRESERVATIVE E223 (**Sulphites**)
SPICE EXTRACT
ANTIOXIDANT E301
SODIUM CITRATE E331
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, HERB EXTRACT, NATURAL ONION FLAVOURING, PRESERVATIVE, 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	trace (<1ppm)	China
Calcium Carbonate E170	1,471	France
Iron	4	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	50	UK
Disodium 5 ribonucleotides E635	250	UK
Monopropylene Glycol E1520	37	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	553	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level	15% - 20%
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	1,276 KJ 312 Kcal	128 KJ 31 Kcal
Fat	2.0g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	67.1g	6.7g
of which sugars	18.8g	1.9g
Protein	6.8g	0.7g
Salt	16.4g	1.6g
Fibre	4.4g	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 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
Certified accurate on 14/11/2026

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