



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** LOW SALT STEAK BURGER MIX 1KG PACK

**Product Code** SE32006

This low salt Steak Burger Mix is a meaty premium beef burger, containing no colour or onion but delivers a traditional beefy flavour.

Meets or exceeds the [FSA 2012 salt guidelines](#) for burgers!

This comes supplied in a convenient 1kg sachet enough to make a 20Kg batch. There are 10 sachets in a complete box.

### Low Salt Steak Burger Mix - 1KG Pack

### Perfectly Seasoned, Healthier Choice for Premium Steak Burgers

Craft mouth-watering steak burgers with our **Low Salt Steak Burger Mix**, designed specifically for butchers who want to offer customers a healthier, great-tasting option. This expertly blended mix delivers rich, savoury flavour while keeping salt content lower - ideal for health-conscious consumers without compromising on taste.

**Product Description**

- **Full Flavour, Less Salt** - Enjoy a perfectly seasoned burger with a rich meaty taste that keeps customers coming back.
- **Easy to Use** - Just mix with your quality beef, form into patties, and you're ready to serve top-tier steak burgers.
- **1KG Bulk Pack** - Ideal for butchers, ensuring consistent quality across every batch.
- **High-Quality Ingredients** - Specially formulated to enhance the natural taste of premium beef.

This **low salt burger mix** is the perfect addition to your butcher's range, helping you cater to health-conscious customers while maintaining the bold, delicious flavour they expect.

**&#128722; Stock up today and give your customers a healthier, tastier burger option!**

**Usage Rate** 5.00%

**Best Before Dates** 12 months from date of manufacture

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
ISOLATED SOYA PROTEIN ( <b>Soybeans</b> )
RICE FLOUR
SALT
SPICE
PRESERVATIVE E223 ( <b>S02</b> )

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains PRESERVATIVE, SPICE

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

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

Processing Aid	PPM	Country of Origin
Sodium Ferrocyanide E535	1	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 11%
<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>	1,398 KJ 332 Kcal	70 KJ 17 Kcal
<b>Fat</b>	1.0g	0.0g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	15.8g	0.8g
of which sugars	0.7g	0.0g
<b>Protein</b>	64.0g	3.2g
<b>Salt</b>	9.3g	0.5g
<b>Fibre</b>	1.8g	0.1g

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

**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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

**Allergenic Ingredient Policy**

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.
<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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