PRODUCT SPECIFICATION.

Product Title	PIRI PIRI BURGER 1KG PACK
Product Code	SE32101

Product Description

Piri Piri Burger 1KG Pack - Ideal for Butchers

Spice up your counter with our **Piri Piri Burger 1KG Pack** - the perfect burger mix for butchers looking to offer customers a bold and flavourful twist on a classic favourite. Make chicken or beef burgers irresistible with our Piri Piri mix. This blend is expertly crafted to deliver the unmistakable fiery zing of Piri Piri seasoning, balanced with warming herbs and aromatic spices.

Perfect for Crafting Spicy Gourmet Burgers

Designed specifically for butcher shops, this mix allows you to produce high-quality, homemade-style **Piri Piri burgers** with consistency and ease. Simply combine with minced meat ? beef, chicken, or pork - to create spicy, succulent burgers your customers will love. Ideal for barbecue season, summer specials, or year-round spicy offerings. This spicy blend ticks the boxes with hot crushed chillies, garlic, paprika, coriander and a citrusy twist!

Why Customers Will Love It

The flavour profile of Piri Piri is unmistakably vibrant - a fiery chilli kick combined with citrusy notes and a savoury herb blend that adds depth and character. This results in a juicy, spicy burger that stands out in any butcher's display. Customers looking for something bold, different, and full of flavour will be drawn to it time and again.

Key Features:

- 1KG pack - ideal for batch production in butcher shops
- Strong, spicy flavour that delivers on taste
- Perfect for beef, chicken, or pork burgers
- Simple to use - just mix with mince
- Excellent for BBQs, meal prep, and retail counters

Optimised for the Meat Trade

Whether you?re a traditional butcher or a meat processor, our **Piri Piri Burger Mix** offers an efficient way to expand your burger range with minimal effort. The vibrant seasoning also makes it a fantastic addition to meal kits or ready-to-cook offerings.

If you're looking to enhance your product range with bold, on-trend flavours, the Piri Piri Burger 1KG Pack is an essential addition to your butchery supplies.

Boost your burger sales with the bold taste of Piri Piri!

Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE,

NIACIN, IRON, FOLIC ACID, THIAMIN), YEAST, SALT)
RICE FLOUR
SALT
DEXTROSE
SPICES
HERB
DEHYDRATED CHILLI FLAKES
LEMON JUICE POWDER
ONION POWDER
ANTIOXIDANT E300
COLOUR E160C
PRESERVATIVE E223 (**Sulphites**)
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, Herb, 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
Ascorbic Acid E301	40	China
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,619	France
Gum Acacia E414	5,840	France
Iron	5	India
Mixed tocopherols E306	40	India
Silicon Dioxide E551	5	India
Niacin	9	India / China
Rosemary Extract E392	40	Morocco
Folic Acid	1	Switzerland / China
Citric Acid E330	50	UK
Paprika Oleoresin E160c	2,000	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	36	UK
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level	6% - 9%
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	1,408 KJ 335 Kcal	141 KJ 33 Kcal
Fat	3.2g	0.3g
of which saturates	0.5g	0.1g
Carbohydrate	69.8g	7.0g
of which sugars	7.5g	0.8g
Protein	8.1g	0.8g
Salt	7.9g	0.8g
Fibre	5.1g	0.5g

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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