PRODUCT SPECIFICATION.

Product Title	MEALMAKER CHORIZO BURGER MIX 600G
Product Code	MM71011

Product Description

Chorizo Burger Mix 600G - Perfect for Butchers

Chorizo Burger Mix 600G is a premium-quality seasoning blend developed specifically for butchers. Crafted to deliver a bold and smoky Spanish flavour, this mix allows you to easily create mouthwatering chorizo-style burgers that stand out in your counter display and delight your customers. A tomato based seasoning loaded with basil and oregano, creating an authentic Mediterranean taste.

Authentic Taste Profile

Infused with rich paprika, garlic, herbs, and spices, our Chorizo Burger Mix offers a savoury, slightly spicy flavour with a deep, smoky aroma. It perfectly balances warmth and spice, giving your burgers a distinctive character that keeps customers coming back for more. The mix complements beef, pork, or blended meats, offering flexibility to suit your product range.

Ideal for Butchers and Meat Processors

Specially formulated for ease of use in butcher shops and small-scale meat processing environments, this burger mix ensures consistent results every time. Simply combine 600g of Chorizo Burger Mix with 9kg of meat and 1 litre of cold water to produce approximately 10kg of delicious, chorizo-flavoured burgers.

Why Your Customers Will Love It

- Smoky, rich, and spicy flavour profile inspired by traditional Spanish chorizo.
- Perfect for BBQs, gourmet burger menus, and deli counters.
- Delivers a premium-quality, hand-crafted taste experience.

Applications in the Meat Industry

This mix is widely used across butcher shops, farm shops, and small meat production units to create value-added meat products. By using this ready-to-use seasoning, butchers can easily expand their burger offering with a Spanish twist, helping to increase sales and attract flavour-seeking customers.

Order your Chorizo Burger Mix 600G today and give your customers a taste sensation they'll love - perfect for barbecues, food festivals, or everyday retail counters.

Usage Rate	6.00%
Best Before Dates	24 months from date of manufacture
Unit Size	0.6Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
RICE FLOUR
SPICES
SEA SALT
DEHYDRATED PEPPERS

GARLIC POWDER
ONION POWDER
HERB
DEHYDRATED CHILLI FLAKES
SMOKED MALTODEXTRIN
HERB EXTRACT
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, HERB EXTRACT, Spice Extract

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	89	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	7% - 11%
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	1,290 KJ 311 Kcal	77 KJ 19 Kcal
Fat	5.1g	0.3g
of which saturates	0.6g	0.0g
Carbohydrate	63.8g	3.8g
of which sugars	2.8g	0.2g
Protein	9.0g	0.5g
Salt	9.1g	0.5g
Fibre	9.1g	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. Product label will contain Product Code, Product Name, Best Before Date

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. **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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