PRODUCT SPECIFICATION.

Product Title	SMOKEY TEXAN BBQ BURGER 1KG PACK
Product Code	SE32127

Product Description

Smokey Texan BBQ Burger Mix - 1kg Pack

Smokey Texan BBQ Burger Mix is a premium, flavour-packed seasoning blend designed specifically for **butchers** who want to create irresistible, bold-flavoured burgers. Perfect for use in butcher shops and meat counters, this 1kg pack provides enough seasoning to produce consistently delicious results every time.

What is Smokey Texan BBQ Burger Mix?

This expertly crafted burger mix combines a rich, smokey barbecue flavour with subtle spice, sweet undertones, and a savoury depth that gives your homemade burgers an authentic Texan BBQ taste. It's ideal for creating **BBQ-style beef burgers** that stand out in any chilled meat display or counter.

Perfect for Butchers and Meat Processors

Designed for use in the **meat industry**, this burger mix is suitable for small-scale butchers as well as larger food producers. Simply blend the mix with minced beef (or other meats like pork or lamb), form into patties, and you have a ready-to-cook product your customers will love. The seasoning binds well, enhances meat texture, and delivers consistent results - making it ideal for **burger production in butcher shops**.

Why Your Customers Will Love It

- **Bold and smokey flavour** - inspired by American BBQ traditions
- **Sweet and spicy notes** - balanced for wide customer appeal
- **Excellent texture and binding** - results in juicy, well-formed burgers
- **Ideal for BBQs, grills, and meal prep** - convenient for home cooks and families

Key SEO Keywords Included:

- Smokey Texan BBQ Burger Mix
- Burger mix for butchers
- BBQ burger seasoning
- Meat seasoning for burgers
- How to make BBQ burgers

Whether you're looking to attract BBQ lovers or add a crowd-pleaser to your fresh meat offering, this **Smokey Texan burger seasoning** delivers the flavour and quality your customers expect. Trusted by professional butchers across the UK, it's the perfect mix to boost your burger sales.

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

Ingredient List/Composition
BROWN SUGAR

RICE FLOUR
SPICES (**Mustard**)
CORNFLOUR
SALT
ONION POWDER
DEHYDRATED PEPPERS
YEAST EXTRACT
GARLIC POWDER
SMOKED MALTODEXTRIN
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, Dehydrated Peppers, SPICE, YEAST EXTRACT

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	1	Bulgaria
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	5,000	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	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	843 KJ 209 Kcal	84 KJ 21 Kcal
Fat	3.5g	0.4g
of which saturates	0.3g	0.0g
Carbohydrate	43.1g	4.3g
of which sugars	2.4g	0.2g
Protein	6.1g	0.6g
Salt	7.9g	0.8g
Fibre	6.4g	0.6g

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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