PRODUCT SPECIFICATION.

Product Title	SWEET CHILLI BURGER SEASONING 1KG PACK
Product Code	SE32128
Product Description	**Sweet Chilli Burger Seasoning 1KG Pack** A delicious take on the ultimate crowd-pleaser, with a gentle kick from the blend of chilli and spices. This seasoning mix is perfect for adding a fiery, flavour-packed punch to your burger patties. Simply mix with your choice of meat to create mouthwatering burgers that will stand out at any BBQ or gathering. **Key Features:** - A perfect blend of chilli and spices to enhance burger flavour - Easy to use - just mix with ground beef or your preferred meat - Ideal for grilling or pan-frying - Comes in a convenient 1KG pack, making it great for high-volume usage - Adds a subtle heat that will appeal to spice lovers **Recipe: Spicy Chilli Beef Burger** **Ingredients:** - 500g ground beef (or your preferred meat) - 30g Chilli Beef Burger Seasoning (approximately 3 tbsp) - 1 small red onion, finely chopped - 1 egg (optional, for binding) - Salt and pepper to taste - Burger buns - Optional toppings: cheese, lettuce, tomato, avocado, and your favourite sauces **Method:** 1. **Prepare the Meat:** In a large bowl, combine the ground beef with the Chilli Beef Burger Seasoning, finely chopped onion, and optional egg. Season with salt and pepper to taste. 2. **Shape the Patties:** Divide the mixture into 4-6 portions and shape into patties. 3. **Cook the Burgers:** Heat a grill or pan over medium-high heat. Cook the patties for 4-5 minutes on each side, or until they reach your desired level of doneness. 4. **Assemble the Burger:** Toast your burger buns lightly on the grill. Place a cooked patty on the bottom half of each bun, and add your favourite toppings like cheese, lettuce, tomato, and avocado. 5. **Serve:** Serve your spicy Chilli Beef Burgers with a side of chips, sweet potato fries, or a fresh spring salad for the perfect BBQ meal. Enjoy the fiery kick and bold flavours of our Chilli Beef Burger Seasoning ? the ideal way to bring excitement to your burger recipes this spring!
Usage Rate	13.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
RICE FLOUR
POTATO STARCH
SALT

DEHYDRATED PEPPERS
SPICES
DEHYDRATED CHILLI FLAKES
ONION POWDER
GARLIC POWDER
YEAST EXTRACT
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, Dehydrated Peppers, SUGAR, YEAST 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
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	4	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	5% - 8%
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	1,480 KJ 351 Kcal	192 KJ 46 Kcal
Fat	1.6g	0.2g
of which saturates	0.2g	0.0g
Carbohydrate	83.4g	10.8g
of which sugars	58.9g	7.7g
Protein	2.4g	0.3g
Salt	7.0g	0.9g
Fibre	1.3g	0.2g

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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