

PRODUCT SPECIFICATION

Product Title ORGANIC AMERICAN BURGER 1KG

Product Code OG30120/1

Usage Rate 6.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Organic/Premium Food Ingredient

Ingredient List/Composition

ORGANIC BREADCRUMB (ORGANIC WHEATFLOUR (**WHEAT FLOUR**, CALCIUM CARBONATE, NIACIN, IRON, THIAMIN) WATER, SALT, ANTI CAKING AGENT E535, YEAST)

SEA SALT

ORGANIC DEHYDRATED ONION

ANTIOXIDANT E300

ORGANIC ONION POWDER

ORGANIC COARSE BLACK PEPPER

ORGANIC GROUND NUTMEG

Declarable Ingredients for Counter Ticket/Labelling: Contains ANTIOXIDANT

Contains / ((V) 10/(1D/ ((V)

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|--------------------------|-------|-------------------|
| Calcium Carbonate E170 | 2,278 | UK |
| Iron | 964 | UK |
| Niacin | 93 | UK |
| Sodium Ferrocyanide E535 | 9 | UK |
| Thiamin | 14 | UK |

Chemical Specification (Typical Analysis):

Salt Level 15% - 21%

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 | 1,014 KJ 236 Kcal | 61 KJ 14 Kcal |
| Fat | 1.6g | 0.1g |
| of which saturates | 0.5g | 0.0g |
| Carbohydrate | 49.6g | 3.0g |
| of which sugars | 5.0g | 0.3g |
| Protein | 8.2g | 0.5g |
| Salt | 18.2g | 1.1g |
| Fibre 4.4g 0.3g 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

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.

The Organic Blending Company takes all reasonable precautions to ensure

All raw materials are sieved with appropriate screens for each particular

Sieving

raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. Organic products should be segregated from non-organic products. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed **Fire Hazard** in air. Fires are readily extinguished with water or foam. Use in a well ventilated area. Handling Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. Procedures 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based Statement 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. This specification and the information contained within it remains the Confidentiality 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. Satisfies the requirements of regulations EC 834/2007 (amended by EC Organic 967/2008) and EC 889/2008 (amended by EC 710/2009). Audited to organic standards by the Organic Farmers & Growers,

Registration # UKP0259.

| Customer Approval of Specification | | | |
|------------------------------------|---|--|--|
| of this specification | eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days. | | |
| Signature: | | | |
| Print name: | | | |
| Position: | | | |
| Date: | | | |

Manufactured in BRCGS certificated blending facility # 8511005. Audited by SAI Global # Z1440295AS



© 2024, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk