

PRODUCT SPECIFICATION

Product Title STEAK BURGER MIX 1KG PACK

Product Code SE30124SD

Product DescriptionSteak Burger Mix is a meaty premium beef burger, containing no colour or onion

but delivers a traditional beefy flavour.

Usage Rate 5.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

| Ingredient List/Composition | |
|----------------------------------|--|
| SOYA ISOLATE (Soybeans) | |
| SALT | |
| SPICE | |
| PRESERVATIVE E223 (SO2) | |

Declarable Ingredients for Counter Ticket/Labelling:

Contains PRESERVATIVE, SPICE

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|--------------------------|-----|-------------------|
| Sodium Ferrocyanide E535 | 2 | UK |

Chemical Specification (Typical Analysis):

Salt Level 25% - 34%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Allergenic Ingredient

Policy

| | Per 100g of Seasoning | Per 100g of Finished Product |
|--|--------------------------|------------------------------|
| Energy | 1,097 KJ 261 Kcal | 55 KJ 13 Kcal |
| Fat | 0.7g | 0.0g |
| of which saturates | 0.3g | 0.0g |
| Carbohydrate | 3.0g | 0.1g |
| of which sugars | 0.7g | 0.0g |
| Protein | 59.2g | 3.0g |
| Salt | 30.0g | 1.5g |
| Pibre 1.2g 0.1g 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 |

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** not contain any nuts or nut derivatives. However, we cannot guarantee

that they are nut free. For more information please see our Nut 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.

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.

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 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. **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

Emergency First Aid

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

Fire Hazard

Procedures

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 | | | | |
|------------------------------------|---|--|--|--|
| 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



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