



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title	MEDITERRANEAN TOMATO BURGER MIX 325G SACHET
Product Code	SE30885SD
Product Description	A burst of sun dried tomatoes, basil and oregano.
Usage Rate	6.50%
Best Before Dates	24 months from date of manufacture
Unit Size	0.33Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE, IRON, NIACIN, THIAMIN)
DEHYDRATED TOMATO
TOMATO POWDER
SALT
RUSK (FORTIFIED WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT: E503)
ISOLATED SOYA PROTEIN (Soya Beans)
HERB
SPICE
GARLIC POWDER
STABILISER E451
PRESERVATIVE: SODIUM METABISULPHITE E223 (Sulphur Dioxide (SO2))
FLAVOURING
ANTIOXIDANT E301 E331
ONION EXTRACT
HERB EXTRACTS

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Antioxidant, Flavouring, PRESERVATIVE: SODIUM METABISULPHITE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM
Niacin	2
Calcium Carbonate	1,322
E1520 humectant	93
E503ii raising agent	1,438
E535 anticaking agent	3
E551 anticaking agent	3,240
Iron	6
Niacin	3
Rapeseed Oil	10,000
Thiamin	trace (<1ppm)

Chemical Specification (Typical Analysis):

Salt Level	13% - 17%
Preservative	0.34% - 0.43%
Colour	To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,158 KJ 278 Kcal	75 KJ 18 Kcal
Fat	2.2g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	49.5g	3.2g
of which sugars	12.0g	0.8g
Protein	12.9g	0.8g
Salt	14.9g	1.0g
Fibre	7.9g	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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient Policy

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 BRC certificated blending facility # 8511005. Audited by SAI Global # Z1440295AS

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 13/12/2019



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