

#### PRODUCT SPECIFICATION

Product Title WATSONS TASTY BURGER 28 X 340G

**Product Code** SE32171

Watsons Tasty burger is one of the oldest seasonings we blend, remaining

unchanged in years - it's a classic.

**Product Description**This is still one of our most popular burger mixes, made exactly the same as it has

been for years.

Usage Rate 10.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 9.52Kg BOX

Intended Usage Food Ingredient

#### Ingredient List/Composition

RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE, IRON,

NIACIN, THIAMIN), SALT, RAISING AGENT E503)

SALT

POTATO STARCH

DEHYDRATED ONION

SOYA ISOLATE (Soybeans)

SPICES

FLAVOUR ENHANCER E621

PRESERVATIVE: SODIUM SULPHITE E221 (SO2)

ANTIOXIDANT E301

PLANT AND FRUIT CONCENTRATES

#### **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Calcium Carbonate E170	2,278	UK
Iron	964	UK
Niacin	93	UK
Sodium Ferrocyanide E535	10	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	14	UK

#### **Chemical Specification (Typical Analysis):**

**Salt Level** 13% - 18%

**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	1,323 KJ 313 Kcal	132 KJ 31 Kcal
Fat	1.2g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	63.5g	6.4g
of which sugars	0.5g	0.0g
Protein	11.5g	1.1g
Salt	15.1g	1.5g
Fibre	3.1g	0.3g
Note: The information provided is given in good faith and is based		

#### Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

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.

All materials are purchased from approved suppliers against a detailed

Allergenic Ingredient Policy

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.

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.

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

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

**Eye Exposure:** Wash with water until irritation ceases. Seek medica 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

Labelling

**Health Hazard** 

Fire Hazard

**Procedures** 

Handling

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 specificatio	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance in. 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

# BRGS Food Safety CERTIFICATED

## **Issued electronically by Scobie & Junor (Estd. 1919) Ltd** Certified accurate on 19/04/2024

www.scobie-junor.co.uk www.scobiesdirect.com