Meatloaf with Onion

A classic meatloaf mix with added onion. When cooked the onion will sweeten the product and add a moreish flavour profile, leaving your customers wanting more.

Method

	Ingredients	%	Example Batch (g)
1	PORK TRIM (70/30 VL)	50.0%	5,000
2	BEEF (70/30 VL)	25.0%	2,500
3	MEAT LOAF MIX WITH ONION 5KG SACK, SJ# SE62102	10.0%	1,000
4	ICED WATER	15.0%	1,500
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add seasoning and mix
3. Add water and mix thoroughly until all water is absorbed
4. Re-mince through a 5mm plate
5. Fill into loaf tins, ensuring no trapped air
6. Bake at 120 degrees C until an internal temperature of 72 degrees C is achieved
7. Leave to cool and refrigerate

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

© 2026
Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547