



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title ANGUS BURGER MIX 1KG PACK

Product Code SE32169

Angus Burger Mix gives a delicious meaty flavoured burger, sure to delight.

This is our best selling burger mix by far, a firm favourite!

Discover the ultimate solution for creating premium Angus burgers that will delight your customers and enhance your butcher's display. Our **Angus Burger Mix** from Scobies Direct is expertly crafted to deliver a hearty, robust flavour profile, ensuring each burger boasts exceptional succulence and taste.

Designed specifically with professional butchers in mind, this convenient 1 kg pack guarantees consistent results every time making it easy to produce perfectly seasoned burgers without compromising on quality.

Product Description

Why Choose Our Angus Burger Mix?

- **Premium Taste:** Blends fine ingredients and seasonings to enhance the flavour of meat
- **Consistent Quality:** Create mouth-watering burgers that customers will come back for again and again.
- **Time-Saving Convenience:** Simplifies preparation, portion control, and inventory management.
- **Optimised Presentation:** Perfect for butchers looking to streamline their burger-making process.

Whether you are catering to the summer barbecue crowd or offering gourmet burger options throughout the year, our Angus Burger Mix is a must-have. Make it a central feature of your range and set yourself apart with an irresistible product that confidently meets your exacting standards while exceeding customer expectations.

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), SALT, RAISING AGENT E503)
RUSK (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503)
SALT
ONION POWDER
STABILISER E451(I)
DEXTROSE

SAVOURY FLAVOUR POWDER (Milk)
NATURAL ONION FLAVOURING
PRESERVATIVE E223 (SO2)
FLAVOURING
PLANT AND FRUIT CONCENTRATES
ANTIOXIDANT E301 E331
SPICE EXTRACT
SPICE

Declarable Ingredients for Counter Ticket/ Labelling:
Contains Antioxidant, PRESERVATIVE, Spice, Spice Extract

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	7	China
Calcium Carbonate E170	1,150	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Niacin	47	India
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	72	UK
Disodium 5 ribonucleotides E635	313	UK
Monopropylene Glycol E1520	239	UK
Rapeseed Oil	14,423	UK
Silicon Dioxide E551	2,148	UK
Sodium Ferrocyanide E535	11	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	14,423	UK
Iron	487	USA

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	1,303 KJ 309 Kcal	130 KJ 31 Kcal
Fat	2.7g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	62.7g	6.3g
of which sugars	1.9g	0.2g
Protein	7.7g	0.8g
Salt	14.7g	1.5g
Fibre	2.9g	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. 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.

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 BRCGS certificated blending facility # 8511005.

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