



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title BURGER SUPREME 1KG PACK

Product Code SE31175

A delicious premium burger with a hint of onion.

Create mouth-watering burgers with **Burger Supreme Seasoning**, the perfect blend of high-quality spices designed to enhance the flavour, texture, and juiciness of your burgers. This **1KG pack** is ideal for butchers and meat processors looking to craft top-tier burgers that keep customers coming back for more.

Why Choose Burger Supreme Seasoning?

Product Description

- **Rich, Balanced Flavour** - A carefully crafted flavour, with spices to complement beef, pork, or lamb.
- **Perfect Texture & Juiciness** - Helps retain moisture for a succulent, high-quality bite every time.
- **Easy to Use** - Just mix with minced meat and form into patties for consistently delicious results.
- **Bulk Pack for Butchers** - 1KG size ensures efficiency and value for busy butcher shops.
- **Customer Favourite** - Trusted by professionals for its outstanding taste and versatility.

Boost Your Burger Sales!

Whether you're making classic beef burgers, gourmet patties, or custom blends, **Burger Supreme Seasoning** delivers unbeatable flavour that sets your shop apart.

Order today and give your customers the ultimate burger experience!

Usage Rate 4.30%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), YEAST, SALT)
WHEAT FLOUR (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
DEXTROSE
SALT
CORNFLOUR
SPICE
ONION POWDER
PRESERVATIVE E223 (S02)

DEHYDRATED PEPPERS
ANTIOXIDANT E301 E331
HERB

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Antioxidant, Dehydrated Peppers, PRESERVATIVE, Spice

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	trace (<1ppm)	Bulgaria
Thiamin	4	China
Calcium Carbonate E170	624	France
Niacin	26	India
Citric Acid E330	55	UK
Rapeseed Oil	11,015	UK
Sodium Ferrocyanide E535	6	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	11,015	UK
Iron	264	USA

Chemical Specification (Typical Analysis):

Salt Level 12% - 16%

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	1,297 KJ 312 Kcal	56 KJ 13 Kcal
Fat	3.1g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	63.6g	2.7g
of which sugars	14.6g	0.6g
Protein	6.3g	0.3g
Salt	13.9g	0.6g
Fibre	4.1g	0.2g

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

Allergenic Ingredient Policy	<p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p>
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	<p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p>
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	<p>Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p>Disposal: In accordance with the control of pollution act 1974.</p>
Emergency First Aid Procedures	<p>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p>Inhalation: Remove person to fresh air.</p> <p>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</p>
Legislation & Warranty Statement	<p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
Confidentiality	<p>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.</p>

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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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