

# **PRODUCT SPECIFICATION**

Product Title	STEAK BURGER MIX 1KG PACK
Product Code	SE30124SD
<b>Product Description</b>	Steak Burger Mix is a meaty premium beef burger, containing no colour or onion but delivers a traditional beefy flavour.
Usage Rate	5.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
SOYA CONCENTRATE (Soybeans)
SALT
SPICE
PRESERVATIVE E223 (SO2)

# **Declarable Ingredients for Counter Ticket/Labelling**: Contains PRESERVATIVE, SPICE

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

#### Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sodium Ferrocyanide E535	2	UK

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

Salt Level	31% - 38%
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	42 KJ 10 Kcal	2 KJ 1 Kcal
Fat	0.1g	0.0g
of which saturates	0.0g	0.0g
Carbohydrate	2.3g	0.1g
of which sugars	0.0g	0.0g
Protein	0.4g	0.0g
Salt	30.0g	1.5g
Fibre	0.9a	0.0a
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
Allergenic Ingredient Policy	<ul> <li>that they are nut free. For more information please see our Nut Policy.</li> <li>Scobie &amp; Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</li> <li>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</li> </ul>
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

Fire Hazard	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.
Handling	Use in a well ventilated area.
Spillage/Disposal	Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.
Emergency First Aid Procedures	<ul> <li>Disposal: In accordance with the control of pollution act 1974.</li> <li>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</li> <li>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</li> <li>Inhalation: Remove person to fresh air.</li> </ul>
	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		
of this specification	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. 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



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