

# **PRODUCT SPECIFICATION**

Product Title	TEXAN BBQ BURGER MIX 1KG SACHET
Product Code	SE32296
<b>Product Description</b>	A delicious USA-inspired blend of BBQ flavours, perfect to compliment beef or pork.
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition	
GF PINHEAD RUSK	
SPICES (Mustard)	
SUGAR	
SALT	
RED BELL PEPPER POWDER	
HERB	
STABILISER E450	
STABILISER E451	
ANTIOXIDANT E300	
ONION POWDER	
GARLIC EXTRACT	
SPICE EXTRACT ( <b>Celery</b> )	

## **Declarable Ingredients for Counter Ticket/Labelling**: Contains ANTIOXIDANT, Herb, Spice, Spice Extract, SUGAR

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

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

Processing Aid	РРМ	<b>Country of Origin</b>
Citric Acid E330	72	UK
Rapeseed Oil	14,381	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	14,381	UK

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

Salt Level	5% - 7%
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	1,418 KJ 336 Kcal	142 KJ 34 Kcal
Fat	7.0g	0.7g
of which saturates	0.5g	0.1g
Carbohydrate	56.9g	5.7g
of which sugars	17.1g	1.7g
Protein	15.7g	1.6g
Salt	6.1g	0.6g
Fibre	9.6g	<u>1.0g</u>
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.
Allergenic Ingredient Policy	<ul> <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</li> </ul>
Sieving	ingredients. 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

Labelling	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	<b>Spillage:</b> 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 Appr	oval of Specification
of this specificatio	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



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

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