

PRODUCT SPECIFICATION

PRODUCT Red Onion Steak Burger Seasoning

PRODUCT CODE W830

INGREDIENTS	BANDINGS %	COUNTRY OF ORIGIN
Pinhead Oatmeal ,	50.00 – 60.00 %	UK
Wheat flour (Contains Calcium Carbonate, Niacin, Iron, Folic Acid, and Thiamine),	10.00 – 20.00 %	UK
Salt,	9.87%	Netherlands, UK, and Germany
Sugar and Cane Molasses,	1.00 – 10.00 %	UK
Dehydrated Red Onion,	1.00 – 10.00 %	India
Herbs,	1.00 – 10.00 %	Egypt, Morocco, and Turkey
Onion Powder,	1.00 – 10.00 %	India
Spices,	<1.00 %	Mexico, Honduras, Guatemala, India, Vietnam, and Egypt
Preservative Sodium Sulphite Anhydrous E221,	<1.00 %	Italy
Acidity Regulator E330,	<1.00 %	China
Flavour Enhancer E621 and E635,	<1.00 %	Indonesia and France
Garlic Powder,	<1.00 %	China
Flavouring,	<1.00 %	UK
Antioxidant E300.	<1.00 %	China

***Allergens highlighted in bold**

APPLICATION/USAGE For use in *Burger* mix at a max usage rate of 10.57%.
Typical recipe for Burger includes the addition of Cereal (Rusk) and water.

COUNTRY OF MANUFACTURE Ireland

SENSORY ANALYSIS

Taste	Spicy
Appearance	Oats with beige free-flowing powder, herbs, and dehydrated red onion
Odour	Spicy

ANALYTICAL

Weight:	0.48 KG
Fine Powder	100% sieved through 6,800 microns.

**Every precaution is taken during production to ensure the quality of this product, but due to its particulate size, a sieve of 6,800 microns is used. We cannot guarantee contamination of a smaller particulate size; therefore, further screening is advised.*

CHEMICAL

Salt (Added)	9.87%
Sulphur Dioxide	0.425%

MICROBIOLOGICAL ANALYSIS (Typical Values)

Total Viable Count	1,000,000 CFU/g max.
Yeast & Mould	10,000 CFU/g max.
E. coli	100 CFU/g max.
Coliform	1,000 CFU/g max.
Salmonella	Absent in 25gms.

**Additive details ref legislation 1333/2008, 601/2014 (amending Annex II - 1333/2008)
Reg 1129/2011 & Reg 231/2012**

All additives in this seasoning blend comply with their specifications as outlined in Regulation (EC No. 231/2012) detailing specifications for food additives.

Additive	Level permitted In Meat Preparations 8.2	Inclusions /Comments	Recommended usage of 10.57% (of batch volume)
Flavour Enhancer E621	10,000 ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 10,000 ppm for meat preparations.	'Complies with the legislation'
Flavour Enhancer E635	500 ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 500 ppm for meat preparations.	Complies with the legislation'
Antioxidant E300	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added.	Complies with the legislation'
Acidity Regulator E330	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added.	Complies with the legislation'
Preservative E221	450 ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only breakfast sausages.	Complies with the legislation'

PROCESSING AIDS

Regulation 1169/2011 Article 20 "Omission of constituents of food from the list of ingredients"
B (ii): which are used as processing aids.

Processing aids contained in Seasoning:

PROCESSING AID	"CONTAINED IN"
E551 Silicone Dioxide	Onion Powder
E535 Sodium ferrocyanide	Salt
Sunflower Oil	Seasoning Blend

NUTRITIONAL /100G

Typical values

Energy (KJ)	1,463.00
Energy (kcal)	346.00
Fat (g)	3.50
Of which saturates (g)	0.60
Carbohydrates (g)	67.30
Of which sugars (g)	12.80
Protein (g)	8.90
Salt Equivalent (g)	11.81

PACKAGING

Packaging	Blue Laminate and Extra Small Cardboard Box.
Seals	Heat sealed.
Units per Pallet	As requested.
Type of pallet	Timber pallet with a cardboard on top of pallet.
Stacking Height	As requested.

DELIVERY/STORAGE

Delivery Temperature	Ambient environmental temperature
Optimum Conditions	Cool dry store
Special Precautions	Bag kept always sealed.
Shelf life	12 months

LABELLING DETAILS

Each bag will have the following details:

Name of product,
Product Code,
Batch No,
Pack size,
Additives,
Best before date,
Allergens,
Usage Rate.

METAL DETECTION

Each bag is passed through a metal detector:

4.0 mm Fe
4.0 mm non-Fe
4.0 mm Stainless Steel

GMO

Product is free from Genetically Modified Organisms.

IRRADIATION

Product has not been irradiated.

Allergen Declaration according to Directive 1169/2011/EC

	Y/N	Notes
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, and Kamut)	Y	Contains wheat and oats.
Crustaceans (shellfish) or derivatives	N	
Eggs or derivatives	N	Not in product but Egg materials handled on site.
Fish or derivatives	N	
Peanuts or derivatives	N	
Milk and milk derivatives	N	Not in product but Milk materials handled on site.
Nuts and derivatives	N	
Soya	N	Not in product but Soya materials handled on site.
Sesame & other seeds	N	
Celery, celeriac & derivatives	N	Not in product but Celery materials handled on site.
Mustard	N	Not in product but Mustard materials handled on site.
Sulphur dioxide & sulphites (>10 mg/kg)	Y	Present in Preservative E221.
Lupin & derivatives	N	
Molluscs or derivatives	N	

WARRANTY

This product conforms to all current EU Food Regulations.

Authorised and approved for use by:

Key Ingredients Europe Limited:	Customer:
Name: Varun Kishore T.R.	Name:
Position: Quality Control Coordinator	Position:
Date: 6 th May 2026	Date:

Please return a signed copy of this specification by mail: quality@keyingredients.ie or post to *Unit A3/4 Annacotty Business Park, Annacotty, Limerick, V94WN56, Ireland* within 10 working days. If this is not received, it will be presumed by Key Ingredients that this specification has been accepted and approved.