## The Burger INGREDIENTS DIRECTORY

CRAFT | INGREDIENTS | PASSION

## CRAFTING

## PERFECTION

Our team of butchers have been on a journey to create burger perfection, honing the best cuts, process, grind, mince and temperature control to create the ultimate burger. Our range has the perfect patty for everyone, including restaurants, takeaways and cafes. Whether you need a luxury or a value for money option that cooks consistently and quickly every time, we have a burger for you.
We've also curated all the very best components you need to craft your signature burger from buns to sauces, cheese and toppings to even the humble gherkin.
At every step of the way, creating burger perfection really is a science.


## INTRODUCING

## 'THE PRIME' \&'THE ANGUS'

Our luxurious Prime burger is made by combining hand-cut chuck and brisket. It rivals steak in its meaty texture and is prepared using two cuts that are first rate for flavour. The meatyeat of the brisket is balanced by the the melt in the mouth texture of the chuck. The ultimate luxury! It's perfect for restaurants and gastro pubs looking for something a little special. Free of seasoning so you can season to your liking which keeps the patty clean of any texture altering salt. The Angus by contrast is for those more focused on cost of dish, still great quality and eat but made from trim. It's made using Scotch 85vl trim for a balance of succulence and meaty flavour.
It is great for venues looking for consistency and good value. This burger performs well on the griddle and the $60 z$ Thin is created for those who quick cook time is of the essence.


## T.Browns

CRAFT BUTCHERS
SPECIALITY GASTRO FOODS

| 38606 | "The Prime" Chuck \& Brisket $60 z(170 \mathrm{~g})$ | $24 \times 170 \mathrm{~g}$ |
| :--- | :--- | :--- |
| 34764 | "The Prime" Chuck \& Brisket 8 oz (226g) | $18 \times 226 \mathrm{~g}$ |
| 37458 | "The Angus" 4oz Burger (113g) | $20 \times 113 \mathrm{~g}$ |
| 54824 | "The Angus" $80 z$ Burger (226g) | $18 \times 226 \mathrm{~g}$ |
| 73359 | "The Angus" Thin 6oz (170g) | $24 \times 170 \mathrm{~g}$ |

34764 "The Prime" Chuck \& Brisket $80 z$ (226g) $\quad 18 \times 226 \mathrm{~g}$
$20 \times 113 \mathrm{~g}$
$18 \times 226 \mathrm{~g}$
$24 \times 170 \mathrm{~g}$

## 'THE HOUSE' \& ‘THE TAKEOUT’

Our House patty is made using a mix of air-dried hand cut flank (50\%) and chuck (50\%), to create the perfect balance of beefy flavour and texture. Add your own seasoning to suit. If you are looking for a slightly more premium patty made using hand-cut meat but need a balance of good value for money this offers a great cost alternative to The Prime. The House is available in $30 z$ and $60 z$. The $30 z$ is the ideal size for sliders. The Takeout is the perfect fast food or quick serve patty option. We added rusk to limit shrinkage making it the ultimate for battering or deep frying.

CRAFT BUTCHERS
SPECIALITY GASTRO FOODS

1. 84246 "The House" Flank \& Chuck $30 z$ ( 85 g ) $36 \times 85 \mathrm{~g}$
2. 18166 "The House" Flank \& Chuck $60 z(170 \mathrm{~g}) 24 \times 170 \mathrm{~g}$
3. 15798 "The Takeout" $50 z 24 \times 140 \mathrm{~g}$
4. 60068 "The Takeout" $40 z(113 \mathrm{~g}) \quad 20 \times 113 \mathrm{~g}$
5. 71105 "The Takeout" $6 \mathrm{oz}(170 \mathrm{~g}) \quad 24 \times 170 \mathrm{~g}$


## THE RUSTIC BALL

A succulent 85 VL seasoned burger ball ideal for those wanting to get that homemade feel. Press to whatever shape or size you desire. Made from trim so represents great,value, limit handling and gently press to shape before cooking. A great easy option if you have a smash burger on the menu.

## 

## PERFECTION

Add your burgers to a searing hot grill and let them sizzle. We recommend using a flat top grill that will help retain the fatty goodness. Avoid flipping too much or squashing them, as handling them can cause the eăt to become dense and juices to pour out along with all the flavour and succulent texture. Ensure burgers are thoroughly cooked through prior to serving but avoid over cooking as this will make for'a dry eat.


## G.Ewnest: <br> CRAFT BUTCHERS

 SPECIALI角Y GASTRO FOODS54824 "The Angyis", 8oz Burger (226g) $18 \times 226 \mathrm{~g}$

## STACK ‘EM UP

Stacking for drama and restaurant theatre is essential if you want to create an impact. There are no rules around how and what you stack.
The options are limitless when it comes to texture and flavour combinations. Want to add some bacon for a smoky crunch or some chilli jam for some kick? We've got you covered. How do you craft the perfect burger?
Our stack includes

| 1. | 20881 | Speciality Breads Seeded Brioche Bun | $48 \times 90 \mathrm{~g}$ |
| :--- | :--- | :--- | :--- |
| 2. | 11063 | Stoke's Chilli Jam | $1 \times 2.4 \mathrm{~kg}$ |
| 3. | 13314 | Rindless Smoked Streaky Bacon | $1 \times 2.27 \mathrm{~kg}$ |
| 4. 82833 | RH Amar Gherkins Crinkle Cut | $1 \times 3.29 \mathrm{~kg}$ |  |
| 5. 10048 | Extons Foods Ltd Sliced Monterey Jack | $1 \times 1 \mathrm{~kg}$ |  |
| 6. | 18166 | J.Browns Craft Butchers | "The House" Flank \& Chuck $60 \mathrm{c}(170 \mathrm{~g})$ |
| 7. | 80109 | $24 \times 170 \mathrm{~g}$ |  |
| Hellmann's Real Mayonnaise | $1 \times 10 \mathrm{ltr}$ |  |  |

## WHICH BUN?

So much to consider when choosing your bun. Do you want visual appeal of a pretzel bun, the toasted buttery rich brioche texture, or something that lets the burger patty shine? We've got it all.
Why not try our very own Milk Bun? It's designed to be a great combination of light texture and glossy glazed top and fits our $30 z$ perfectly. The consensus is that ideal burger bun should be pillowy, squishy, and soft, with a tight but soft crumb and a distinct sweetness. It should hold up nicely to the burger's juices but should never be tough or cottony.


79786 Kara Gourmet Brioche Bun $9 \times 6$


44116 St Pierres Brioche Bun $7 \times 6$


60920 Fosters Small Glazed $2 \times 36 \times 55 \mathrm{~g}$ Milk Bun

$48 \times 90 \mathrm{~g}$
Speciality Breads
Seeded Brioche Bun


50803 NEW Bridor Bun ' $n$ ' Roll $50 \times 85 \mathrm{~g}$


44603 NEW Martins Potato Roll 4"



| 1. | 555339 | French's Yellow Mustard | $8 \times 226 \mathrm{~g}$ |
| :--- | :--- | :--- | :--- |
| 1. | 95888 | French's Yellow Mustard | $1 \times 2.97 \mathrm{~kg}$ |
| 2. | 86832 | Stoke's Real Tomato Ketchup | $1 \times 2 \mathrm{~kg}$ |
| 3. | 60793 | Stoke's Real Tomato Ketchup Squeezy | $10 \times 485 \mathrm{~g}$ |
| 4. | 44271 | Stoke's Real Mayonnaise Squeezy | $10 \times 420 \mathrm{~g}$ |
| 5. | 68572 | Stoke's Real Brown Sauce Squeezy | $10 \times 505 \mathrm{~g}$ |
| 6. | 63550 | Stoke's Real Tomato Ketchup Sachets | $80 \times 40 \mathrm{~g}$ |
| 7. | 37794 | Stoke's Real Mayonnaise Sachets | $80 \times 32 \mathrm{~g}$ |
| 8. | 93159 | Stoke's Real Brown Sauce Sachets | $80 \times 32 \mathrm{~g}$ |
| 9. | 11063 | Stoke's Chilli Jam | $1 \times 2.4 \mathrm{~kg}$ |
| 10. 24918 | Stoke's Red Onion Marmalade | $1 \times 2.4 \mathrm{~kg}$ |  |
| 11. 23176 | Stoke's Table Real Tomato Ketchup | $12 \times 300 \mathrm{~g}$ |  |
| 12. 97315 | Stoke's TableTop Real Brown Sauce | $12 \times 320 \mathrm{~g}$ |  |
| 96200 | Stoke's Piccalilli | $1 \times 2 \mathrm{~kg}$ |  |
| 74105 | Stoke's Fig Relish | $1 \times 2 \mathrm{~kg}$ |  |

## STOKES

We know you need quality that's why we've got Stokes, known for their home-grown recipes and real ingredients. Try out their yellow mustard that brings life to food, delicious sticky chilli jam or rich tomato sauce full of sun-ripened Mediterranean tomatoes.
We have the range available for back of house and squeezy front of house too. All sachets include a whopping $10 g$ of sauce.



GLORIOUS

## GHERKINS...

Add a burst of freshness to a burger with some crinkle cut gherkins or deep fry cocktail gherkins and offer as a unique side dish. If its just a long sliced gherkin to stack or a cocktail gherkin on a stick to top and finish, we have everything you need.


## 82833 Gherkins Crinkle Cut $1 \times 3.29 \mathrm{~kg}$




## MIX UP YOUR

## MAYO

Tangy, spicy, sweet, umami? Which flavour profile will you pick? Whipping up a mayo mix is a quick easy way to customise your burger. Our options include Miso, Chipotle, Sweet Onion Chutney, Sweet Chilli, Wasabi Mayo and Pesto Mayo.

What you will need:

| 88208 | Chipotle Chilli Paste | 24918 |
| :--- | :--- | :--- |
| 12877 | Miso Paste | 11063 | Stokes Red Onion Marmalade | Sto Chilli Jam |  |
| :--- | :--- |
| 80109 | Hellmann's Real Mayonnaise |

## SKIN-OFF \& SKINNY

50989
Lamb Weston
REALLY Crunchy
Fries 6 mm


12785
Aviko Shoestring
FF 7 mm Fries

## SKIN-ON \& SKINNY



## CHOICE OF CHIP?

The choice of chip is always emotive and no so more when its accompanying a burger. Our chip range is endless, so we have just focused on skinny, french fries and straight cut.


## STRAIGHT CUT 9-10MM

19897
Koffmann Pomme Frite 10 mm

29891
Lamb Weston Stealth Fry Skin-On 9mm Fries

73377
Lamb Weston
REALLY Crunchy
Skin-On 9mm Fries

RANDOM CUT
22119
Aviko Pure \& Rustic Fries



70560 McCain Chilli Cheddar $1 \times 1 \mathrm{~kg}$ Cheese Nugget


54454


## SIDE ORDER?

Some days fries are not just enough! Add a good selection of sides to your menu to boost spend and profits.

$1 \times 1 \mathrm{~kg}$
24034 McCain Seasoned Criss Cuts $4 \times 2.5 \mathrm{~kg}$

# PRIME SCENE! 

Looking for some gourmet burger inspiration? Here's our take. We've doubled up our premium Prime patty, topped with crispy onions and pancetta to add some crunch, and combined irresistibly creamy Blue Murder Cheese through Hellmann's Mayonnaise.

INGREDIENTS
34764 J.Browns Craft Butchers "The Prime" Chuck \& Brisket $80 z$ (226g)
20881 Speciality Breads Seeded Brioche
64293 Scott's Crispy Onions
55713 Blue Murder Cheese
86454 Long Sliced Pancetta
80109 Hellmanns Real Mayonnaise


## ANGUS BRUNCH

Who says you can't have a burger for breakfast! We have presented our $80 z$ Angus as the perfect brunch option. The brunch phenomenon has become such a firm favourite.

INGREDIENTS
54824 J.Browns Craft Butchers "The Angus" 8 oz Burger
60841 Medium Eggs 5 Dozen
13314 Rindless Smoked Streaky Bacon
79786 Kara Gourmet Brioche Bun
11856 Burger Cheese Slices
YOU COULD ALSO ADD
46516 Stornoway Black Pudding
91919 Aviko Hash Browns

## HOUSE COCKTAILS

Our elegant $30 z$ House makes a great easy to handle slider. The $30 z$ is a quick cook off. For height and drama we have topped with a Cocktail Gherkin and Potato donut.

## INGREDIENTS

84246 J.Brown Craft Butchers "The House" Flank \& Chuck 3oz
60920 Fosters Small Glazed Milk Bun
82833 Gherkins Crinkle Cut
77793 Applewood Smoked Slices
85284 Vestey Mini Potato Donut
24034 Seasoned Criss Cuts
24918 Stokes Red Onion Marmalade
72401 Cocktail Gherkins

## THE TAKEOUT

"The Takeout" range has been created with deep frying in mind . It's a fresh butchery burger with reduced shrinkage. This burger is seasoned and has a higher fat content for a tasty eat.

INGREDIENTS
60068 J.Browns Craft Butchers "The Takeout"
18399 Chefs' Selections Seeded Burger Buns
11856 Burger Cheese Slice
85284 Potato Donuts
12785 Shoestring 7mm Fries
YOU COULD ALSO TRY.
70560 Chilli Cheddar Cheese Nuggets
67200 CheeseOs

41069 Mini BBQ Mozzarella Stick

## Delivering expertly prepared quality meats...

CRAFT BUTCHERS SPECIALITY GASTRO FOODS

Based in Edinburgh in our state of the art butchery facility, our craft butchers pride themselves on their extensive knowledge and attention to detail. We specialise in Scotch beef with full traceability. Not only do we recognise the importance of provenance and local heritage, selection and maturation of our meat is a priority.

Our strict selection process means we never compromise on quality and always guarantee a superior eat.

We mature to your required specification in our purpose built low moisture air dry room.

In addition to the range of beef, lamb, pork and traditionally made sausages and burgers we are also able to prepare bespoke recipes in batches to order.

## $\int \begin{aligned} & \text { Foodservice } \\ & \text { Solutions }\end{aligned}$ Provider

SPECIALITY GASTRO FOODS

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