

Product Description

PRODUCT SPECIFICATION

Product Title TANDOORI GLAZE 2.5KG PAIL

Product Code MM41901

Tandoori Glaze has a delicious warm heat and authentic flavour.

Typically used to add flavour to meat, seafood, and vegetables. It is a popular spice blend in Indian cuisine and is known for its distinctive smoky, tangy, and spicy taste.

It is a versatile and flavourful seasoning that adds a delicious kick to a variety of

Glaze preparation:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

Usage Rate 8.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
SPICES
CORNFLOUR
DRIED GLUCOSE SYRUP
SALT
TOMATO POWDER
GARLIC POWDER
ONION POWDER
XANTHAN GUM E415
FRUIT CONCENTRATE
COLOUR E162
ROASTED MALT EXTRACT (BARLEY)
LEMON OIL
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Spice, Spice Extract, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Silicon Dioxide E551	903	Spain
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK

Chemical Specification (Typical Analysis):

6% - 9% Salt Level **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	1,397 KJ 340 Kcal	112 KJ 27 Kcal
Fat	3.1g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	76.4g	6.1g
of which sugars	45.4g	3.6g
Protein	4.8g	0.4g
Salt	7.9g	0.6g
Fibre Note: The information prov	7.4g ided is given in good	0.6g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** not contain any nuts or nut derivatives. However, we cannot guarantee

that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed

specification, which clearly indicates the presence or absence of various 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 and Batch Number.

Labelling

Sieving

Policy

Allergenic Ingredient

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health 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.

Fire Hazard

Procedures

Statement

Confidentiality

Emergency First Aid

Legislation & Warranty

Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water.

> **Disposal:** In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation.

Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.

Inhalation: Remove person to fresh air.

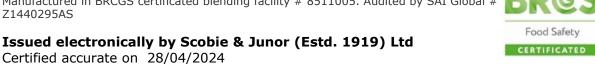
IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL **ADVICE**

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.

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 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. Audited by SAI Global # Z1440295AS



© 2024, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobiesdirect.com