

PRODUCT SPECIFICATION

Product Title MEALMAKER NATURALS CHORIZO BURGER MIX 600G

Product Code MM71011

A tomato based seasoning loaded with basil and oregano, creating an authentic

Mediterranean taste.

Product Description

All of our 'Naturals' range contains no gluten, no artificial colours or flavours & no

additives!

Usage Rate 6.00%

Best Before Dates 24 months from date of manufacture

Unit Size 0.6Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
RICE FLOUR
SPICES
SEA SALT
DEHYDRATED PEPPERS
GARLIC POWDER
ONION POWDER
HERB
DEHYDRATED CHILLI FLAKES
FLAVOURING
HERB EXTRACT
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, FLAVOURING, HERB EXTRACT, Spice, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Calcium Silicate E552	2,567	UK
Citric Acid E330	25	UK
Rapeseed Oil	4,955	UK
Silicon Dioxide E551	89	UK
Vegetable Oil	4,955	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 12%

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	1,287 KJ 305 Kcal	77 KJ 18 Kcal
Fat	5.1g	0.3g
of which saturates	0.6g	0.0g
Carbohydrate	62.8g	3.8g
of which sugars	2.3g	0.1g
Protein	8.9g	0.5g
Salt	10.1g	0.6g
Fibre 8.6g 0.5g 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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient Policy

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.

Sieving

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.

Storage/Transport Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off

the floor and not in contact with walls or ceilings.

Health HazardThis 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 Spillage: Remove powder to a disposal container, wash contaminated area

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.

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

Legislation & Warranty Statement

Labelling

Procedures

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 specificatio	eturn this specification to technical@scobie-junor.co.uk 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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