

PRODUCT SPECIFICATION

Product Title ORGANIC GLUTEN FREE GARLIC & HERB SAUSAGE 1KG

Product Code OG10150G/1

A delicious sausage with a strong garlic flavour and hint of herbs. Made entirely **Product Description**

from organic ingredients.

11.00% **Usage Rate**

24 months from date of manufacture **Best Before Dates**

Unit Size 1Kg PACK

Intended Usage Organic/Premium Food Ingredient

Ingredient List/Composition
ORGANIC POTATO STARCH
SEA SALT
ORGANIC GARLIC POWDER
ANTIOXIDANT E300
ORGANIC GROUND CORIANDER
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND NUTMEG
ORGANIC RUBBED THYME
ORGANIC RUBBED SAGE
ORGANIC RUBBED PARSLEY
ORGANIC ROSEMARY EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT

Allergy Advice: For allergens, see ingredients in BOLD.

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level 7% - 11%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Allergenic Ingredient

Storage/Transport

Health Hazard

Policy

Sieving

Labelling

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,189 KJ 289 Kcal	131 KJ 32 Kcal
Fat	1.0g	0.1g
of which saturates	0.5g	0.1g
Carbohydrate	67.9g	7.5g
of which sugars	1.8g	0.2g
Protein	2.0g	0.2g
Salt	8.9g	1.0g
Fibre Note: The information prov	3.3g	0.4g

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 StatementTo 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.

The Organic Blending Company 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.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

Organic products should be segregated from non-organic products.

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.

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.

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 StatementThe 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.

Satisfies the requirements of regulations EC 834/2007 (amended by EC 967/2008) and EC 889/2008 (amended by EC 710/2009).

Audited to organic standards by the Organic Farmers & Growers, Registration # UKP0259.

Customer Approval of Specification			
of this specification	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



Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 04/05/2024

Confidentiality

Organic

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