



Adding  
**Value**  
to **Food**

## PRODUCT SPECIFICATION

**Product Title** ANGUS BEEF SAUSAGE SEASONING 1KG PACK

**Product Code** SE12092

### Angus Beef Sausage Seasoning

Our Angus Beef Sausage Seasoning is an old classic Scottish seasoning, loaded with pepper and complemented with nutmeg and ginger - one of our most popular seasonings.

Seasoning blends for sausages are pivotal in the art of making sausages, offering a selection of herbs, spices, and flavours that significantly enhance the taste profiles of various sausages. These concoctions range from classic mixes such as sage, thyme, and black pepper for traditional pork sausages to bold, innovative combinations like paprika, garlic, and fennel for Italian or chorizo variants. Selecting the ideal blend of seasonings is vital for crafting a sausage with a unique flavour, aroma, and distinction that sets it apart in the gastronomic world.

**Product Description** Butchers find sausage seasonings to be of great importance for several reasons. They facilitate the creation of unique product offerings that attract and retain customers looking for both high quality and variety in their meat choices. These seasonings also serve to set their products apart from those of their rivals, enabling them to produce distinctive sausages that reflect the identity of their shop. The uniformity and ease provided by pre-mixed sausage seasonings are particularly valued, ensuring every batch of sausages is consistently delicious and of high quality, thus preserving their distinguished reputation.

Butchers' interest in sausage seasonings is amplified by the rising consumer enthusiasm for artisanal and locally sourced foods, emphasizing the need for flavour innovation and product distinctiveness. By incorporating these seasonings, butchers can respond to this demand, offering a gourmet experience with every bite.

**Usage Rate** 2.50%

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

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
SALT
WHEAT FLOUR ( <b>WHEATFLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
FLAVOUR ENHANCER E621
STABILISER E451
PLANT AND FRUIT CONCENTRATES
PRESERVATIVE E223 ( <b>SO2</b> )
SPICE EXTRACT
ANTIOXIDANT E301 E331

### Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in **BOLD**.

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Thiamin	5	China
Calcium Carbonate E170	784	France
Niacin	32	India
Citric Acid E330	50	UK
Monopropylene Glycol E1520	1,600	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	14,400	UK
Sodium Ferrocyanide E535	2	UK
Vegetable Oil	10,000	UK
Iron	332	USA

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	54% - 66%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	470 KJ 111 Kcal	12 KJ 3 Kcal
<b>Fat</b>	1.4g	0.0g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	17.3g	0.4g
of which sugars	0.1g	0.0g
<b>Protein</b>	7.5g	0.2g
<b>Salt</b>	57.7g	1.4g
<b>Fibre</b>	0.7g	0.0g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	Absent in 25g

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

<b>Allergenic Ingredient Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**  
Certified accurate on 15/05/2024



© 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](mailto:Technical@scobie-junor.co.uk)  
[www.scobie-junor.co.uk](http://www.scobie-junor.co.uk) [www.scobiesdirect.com](http://www.scobiesdirect.com)