

PRODUCT SPECIFICATION

Product Title	ALL PURPOSE GRAVY 1KG PACK
Product Code	SE41871 Our All Purpose Gravy is a great time saving solution, use just one gravy across all of your applications.
Product Description	The product is easy to use and can be customised by adding additional ingredients.
Usage Rate	Deliver consistency, a glossy visual apperance and a great flavour which will compliment chicken, beef and pork. 7.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,
THIAMIN)
MODIFIED MAIZE STARCH
SALT
HVP (Soybeans)
COLOURS E150C
ONION POWDER
YEAST EXTRACT
SUGAR
DEXTROSE
SPICE EXTRACT (Celery)
SILICON DIOXIDE E551

Declarable Ingredients for Counter Ticket/Labelling: Contains COLOURS, Spice Extract, SUGAR

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

Non Declarable Processing Alds/ Additives From Carry Over		
Processing Aid	РРМ	Country of Origin
Calcium Carbonate E170	1,546	UK
Citric Acid E330	23	UK
Iron	654	UK
Monopropylene Glycol E1520	40	UK
Niacin	63	UK
Rapeseed Oil	4,693	UK
Silicon Dioxide E551	750	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	10	UK
Vegetable Oil	4,693	UK

Non Declarable Processing Aids/Additives From Carry Over

Chemical Specification (Typical Analysis):

Salt Level	13% - 18%
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	1,197 KJ 282 Kcal	84 KJ 20 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	62.2g	4.4g
of which sugars	0.6g	0.0g
Protein	5.4g	0.4g
Salt	17.1g	1.2g
Fibre1.4g0.1gNote: The information provided is given in good faith and is basedupon 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.
Allergenic Ingredient 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.
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	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 Hazard	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.
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.
Emergency First Aid Procedures	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.
Legislation & Warranty Statement	advice if above is not observed. Inhalation: Remove person to fresh air. IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL

Customer Approval of Specification		
of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance in. 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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