

PRODUCT SPECIFICATION

Product Title GLUTEN FREE SMOKED PAPRIKA COATER 3KG PAIL

Product Code SE72067

Scobies Smoked Paprika Coater is a Spanish style flavour profile. It's versatility

means it can be used on chicken, pork and beef.

Smoky, a small amount of spice and gluten free. This coater would be a great addition to your Summer range and would add the rich paprika colour to your

counter.

Product Description

Usage Rate 4.00%

Best Before Dates 24 months from date of manufacture

Unit Size 3Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition	
PEA FLOUR	
SPICE	
DEHYDRATED PEPPERS	
GARLIC POWDER	
ONION POWDER	

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, Spice

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	47	UK
Rapeseed Oil	9,395	UK
Vegetable Oil	9,395	UK

Chemical Specification (Typical Analysis):

Salt Level 0% - 0%
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	1,489 KJ 353 Kcal	60 KJ 14 Kcal
Fat	5.6g	0.2g
of which saturates	0.5g	0.0g
Carbohydrate	58.6g	2.3g
of which sugars	4.3g	0.2g
Protein	21.0g	0.8g
Salt	0.0g	0.0g
Fibre Note: The information prov	13.2g ided is given in good	0.5g faith and is based

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. 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

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.

Allergenic Ingredient

Sieving

Policy

Labelling

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.

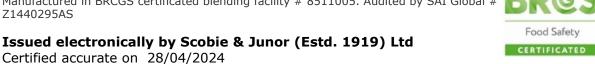
IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL **ADVICE**

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



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