Product Specification



Product Title	FIRECRACKER MARINADE 3KG PAIL
Product Code	MM13850
description: usage:	seasoning sauce Red orange, spicy, very hot marinade with ginger/garlic note and visible spices. 100-150 g/kg meat
storage:	Cool and dry
minimum shelf life:	12 months from the date of production
Shelf life after opening: declaration reference:	- Rapeseed oil, spices, salt, palm fat*, garlic, yeast extract, lemon grass, spice extracts, natural orange flavouring. RSPO-product, contains 5.5% segregated (SG) palm fat
ingredients:	Vegetable oil (rapeseed), spices (ginger, chilli,pepper, paprika, onion, lovage, turmeric), salt, vegetable fat (palm*), garlic,yeast extract, lemon grass, spice extracts (paprika, garlic, chilli), natural orange flavouring. *RSPO: SG
allergy declaration:	none
conditions:	viscous
microbiological status:	benchmark maximum Total plate count: < 100.000 cfu/g < 1.000.000 cfu/g Yeasts and moulds: < 10.000 cfu/g < 100.000 cfu/g E.coli: < 100 cfu/g < 1.000 cfu/g Salmonella: - n.d./25 g Bacillus cereus: < 1.000 cfu/g < 100 cfu/g Listeria: - 100 cfu/g Staphylococcus Aureus: < 100 cfu/g < 1000 cfu/g
average nutritional values in 100g:	Energy value [kJ] 2876 energy [kcal] 698 fat [g] 71.97 - of it saturated fat [g] 10.58 - of it poly unsaturated fatty acid 20.57 carbohydrate [g] 8.44 - of it sugar [g] 5.73 - of it polyhydric alcohol [g] 5.32 - of it starch [g] 0.11 fibres [g] 3.92 protein [g] 3.48 salt [g] 8.29 sodium [q] 3.35
Diets / information:	sodium [g] 3.35 with yeast extract
Certificates:	RSPO zertifiziert - SG
traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.
irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



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:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 31/08/2021 13:36:56

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.