# PRODUCT SPECIFICATION.

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| **Product Title** | HAGGIS MIX 40 LBS/18.14KGS SACK |
| **Product Code** | SE60257 |
| **Product Description** | Our multi award winning mix contains, oatmeal, onions and spices to make the perfect haggis. |

## Haggis Mix 40 LBS/18.14KGS SACK - Traditional Scottish Flavour for Butchers

Give your customers something truly unique with our **Haggis Mix 40 LBS/18.14KGS SACK** - a ready-to-use, expertly blended seasoning mix designed to deliver the unmistakable flavour of authentic Scottish haggis in form. Perfect for butchers looking to expand their product range with a bold and traditional option.

## Why Choose Our Haggis Mix?

- **Authentic Taste:** Made with a traditional blend of oatmeal, spices, dried onion, and seasoning - capturing the true essence of Scottish haggis.
- **Butcher-Friendly:** Supplied in a 40 LBS/18.14KGS SACK, ideal for bigger food processors.
- **Versatile Usage:** Great for haggis bungs or haggis balls, or mixed in with pasta - add a Scottish twist to your counter display.
- **Stand-Out Product:** Attract new customers with something they can't find in the supermarkets - hand-crafted, haggis-infused products.

## Suggested Recipe (per 1kg batch):

- 278g Haggis Mix
- 278g Pluck Tops
- 166g Beef Suet
- 278g Water

## Method:

1. Boil plucks for at least 30 minutes, then mince.
2. Blend meat, suet, and mix together thoroughly, then add water or stock.
3. Stuff into casings, boil gently for 1.25-1.5 hours at 80 degrees Celsius.
4. Cool, slice into burger-thick rounds, and remove casing before use.

## Serving Suggestions:

Perfect on the grill, BBQ, or pan-fried - cook for 4-6 minutes, turning occasionally, until piping hot throughout. Serve in a soft bun with mustard, caramelised onions, or 'neeps & tatties', or a whisky sauce for the ultimate Scottish burger experience.

## Boost Your Sales with a Scottish Favourite

This **Haggis Mix** is more than just a seasoning - it's a brilliant way to add value, drive footfall, and keep your display counter looking fresh and exciting. Add it to your next order and give your customers something to talk about.

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| **Usage Rate** | 27.80% |
| **Best Before Dates** | 24 months from date of manufacture |

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| **Unit Size** | 18.14Kg SACK |
| **Intended Usage** | Food Ingredient |

| **Ingredient List/Composition** |
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| MEDIUM OATMEAL (**Gluten**) |
| SALT |
| DEHYDRATED ONION |
| SPICE |

**Declarable Ingredients for Counter Ticket/Labelling**:
Contains 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 | 50 | UK |
| Rapeseed Oil | 10,000 | UK |
| Sodium Ferrocyanide E535 | 1 | UK |
| Vegetable Oil | 10,000 | UK |

**Chemical Specification (Typical Analysis):**

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| **Salt Level** | 6% - 9% |
| **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** | 1,453 KJ<br>346 Kcal | 404 KJ<br>96 Kcal |
| **Fat** | 8.2g | 2.3g |
| of which saturates | 1.2g | 0.3g |
| **Carbohydrate** | 53.7g | 14.9g |
| of which sugars | 3.2g | 0.9g |
| **Protein** | 11.0g | 3.1g |
| **Salt** | 6.5g | 1.8g |
| **Fibre** | 8.8g | 2.4g |

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):**

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| **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 |

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| **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.<br>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.<br>Product label will contain Product Code, Product Name, Best Before Date |

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| **Labelling** | 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. **Disposal:** In accordance with the control of pollution act 1974. |
| **Emergency First Aid Procedures** | **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 Statement** | 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. |
| **Confidentiality** | 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** | |
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| 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.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**
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