PRODUCT SPECIFICATION.

Product Title	FRUIT PUDDING MIX 10Kg SACK
Product Code	SE60280
Product Description	A delicious mix of pimento, cinnamon, ginger and spices.

Fruit Pudding Mix - 10Kg Sack

Perfect for Butchers & Food Manufacturers - A Must-Have for Traditional Recipes!

Enhance your sausage and pudding creations with our high-quality **Fruit Pudding Mix**. Specially formulated for butchers, this 10Kg sack ensures you get the best consistency and flavour every time. Ideal for making traditional Scottish fruit puddings, this mix is easy to use, ensuring a consistent, delicious result that customers will love.

Why Choose Our Fruit Pudding Mix?

- **Premium Quality:** Crafted for professional butchers to deliver great taste and texture.
- **Traditional Flavour:** The perfect blend of ingredients to create authentic fruit puddings.
- **Easy to Use:** A simple mix that ensures consistency in every batch.
- **Bulk Size:** Supplied in a 10Kg sack - ideal for high-volume production.

Perfect for Butchers & Caterers

Whether you're making fruit pudding to sell in-store or supplying to restaurants, our **Fruit Pudding Mix** is the ideal solution. It saves time while maintaining the high quality that customers expect.

Order Today!

Get your 10Kg sack of **Fruit Pudding Mix** now and take your recipes to the next level.

Usage Rate	41.25%
Best Before Dates	24 months from date of manufacture
Unit Size	10Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
PINHEAD RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SUGAR
SALT
SPICE
SPICE EXTRACT

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

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	1	China
Calcium Carbonate E170	2,401	France
Iron	7	India
Niacin	13	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	91	UK
Rapeseed Oil	18,211	UK
Silicon Dioxide E551	3	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	18,211	UK

Chemical Specification (Typical Analysis):

Salt Level	1% - 2%
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	1,627 KJ 384 Kcal	671 KJ 159 Kcal
Fat	2.9g	1.2g
of which saturates	0.4g	0.2g
Carbohydrate	80.8g	33.3g
of which sugars	24.7g	10.2g
Protein	7.3g	3.0g
Salt	0.8g	0.3g
Fibre	3.2g	1.3g

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 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. **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	
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
Certified accurate on 24/11/2026



© 2026, 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
www.scobie-junor.co.uk www.scobiesdirect.com