

### PRODUCT SPECIFICATION

Product Title BLACK PUDDING SEASONING 15KG SACK

Product Code SE61241

Seasoning mix for black pudding. Add dried blood, fat and water.

#### Black Pudding Seasoning - 15kg Sack

Craft the perfect black pudding with our premium seasoning blend, meticulously formulated for traditional and authentic flavour. This 15kg sack is tailored for professional butchers aiming to deliver exceptional quality to their customers.

#### **Key Features:**

- **Authentic Flavour Profile:** Our seasoning captures the rich and traditional taste that black pudding enthusiasts cherish.
- High-Quality Ingredients: A carefully selected blend of herbs and spices ensures consistent and superior results in every batch.
- **Bulk Packaging:** The 15kg sack is ideal for butchers, providing ample supply for large-scale production without compromising on freshness.
- **Versatile Use:** Suitable for various black pudding recipes, allowing for customisation to meet specific regional or personal preferences.

# **Product Description**

## **Usage Instructions:**

For optimal results, combine the seasoning with fresh blood, oatmeal, and your choice of fat. Detailed recipes and mixing ratios can be found on our website to guide you through the process.

# Why Choose Our Black Pudding Seasoning?

At Scobies Direct, we understand the importance of quality and tradition in butchery. Our black pudding seasoning is crafted to support butchers in creating products that not only taste exceptional but also honour the rich heritage of traditional black pudding.

Elevate your offerings and satisfy your customers' cravings for authentic black pudding by incorporating our premium seasoning into your production process.

Usage Rate 3.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 15Kg SACK
Intended Usage Food Ingredient

### Ingredient List/Composition

WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SPICES

### **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   |
|--------------------------|---------------|---------------------|
| Thiamin                  | trace (<1ppm) | China               |
| Calcium Carbonate E170   | 903           | France              |
| Iron                     | 3             | India               |
| Niacin                   | 5             | India / China       |
| Folic Acid               | trace (<1ppm) | Switzerland / China |
| Citric Acid E330         | 25            | UK                  |
| Rapeseed Oil             | 4,982         | UK                  |
| Sodium Ferrocyanide E535 | 9             | UK                  |
| Vegetable Oil            | 4,982         | UK                  |

#### **Chemical Specification (Typical Analysis):**

**Salt Level** 48% - 59%

**Preservative** None

**Colour** To be equal in solution to the last accepted delivery

#### **Typical Nutritional Values**

|  | Per 100g of<br>Seasoning | Per 100g of<br>Finished Product |
|--|--------------------------|---------------------------------|
| Energy   | 614 KJ<br>161 Kcal       | 18 KJ<br>5 Kcal                 |
| Fat  | 2.1g                     | 0.1g                            |
| of which saturates   | 0.6g                     | 0.0g                            |
| Carbohydrate   | 31.9g                    | 1.0g                            |
| of which sugars  | 0.4g                     | 0.0g                            |
| Protein  | 4.3g                     | 0.1g                            |
| Salt   | 53.7g                    | 1.6g                            |
| Fibre 6.0g 0.2g 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):

| <b>Total Viable Count</b> | < 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**

| Allergenic Ingredient<br>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  Emergency First Aid Procedures | Spillage: Remove powder to a disposal container, wash contaminated area 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   |
| Legislation & Warranty<br>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 |   |  |  |
|------------------------------------|---|--|--|
| of this specification              | eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. 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.





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