

# PRODUCT SPECIFICATION

Product Title MOROCCAN GLAZE 2.5KG PAIL

**Product Code** MM26101

Moroccan flavour is a unique and exotic combination of spices and ingredients that are commonly used in Moroccan cuisine. The flavours are rich, complex, and often have a mix of sweet, savoury, and spicy elements.

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Our Moroccan Glaze is spicy with a hint of apricot.

The flavour profile of Moroccan cuisine is heavily influenced by its geography and history, with a mix of Berber, Arab, and Mediterranean culinary traditions. Some

**Product Description** classic Moroccan dishes that showcase this flavour profile include tagines

(slow-cooked stews), couscous, Hariri (a spicy soup), and pastilla (a savoury  $\,$ 

pastry filled with chicken or fish).

Overall, Moroccan flavour is a complex and delicious combination of spices and ingredients that is sure to add a unique and exotic twist to any dish. Whether you're cooking up a traditional Moroccan meal or experimenting with new flavour combinations, the rich and vibrant flavours of Moroccan cuisine are sure to delight

your taste buds.

Usage Rate 8.00%

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

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
SPICES
DRIED GLUCOSE SYRUP
SALT
ONION POWDER
MODIFIED MAIZE STARCH
TOMATO POWDER
GARLIC POWDER
HERB
FLAVOURING
XANTHAN GUM E415
SPICE EXTRACT
COLOUR: E160C

## **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Flavouring, 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
Silicon Dioxide E551	732	Spain
Calcium Silicate E552	974	UK
Silicon Dioxide E551	1,705	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	3	UK

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

**Salt Level** 7% - 10%

**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	1,379 KJ 328 Kcal	110 KJ 26 Kcal
Fat	2.9g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	74.5g	6.0g
of which sugars	45.2g	3.6g
Protein	4.5g	0.4g
Salt	8.4g	0.7g
Fibre 5.7g 0.5g 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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient Policy

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

All raw materials are sieved with appropriate screens for each particular

Sieving

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date

and Batch Number.

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.

Labelling

Fire Hazard

**Procedures** 

Confidentiality

**Emergency First Aid** 

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 & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 06/11/2025



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