

PRODUCT SPECIFICATION

Product Title GARDEN MINT GLAZE 2.5KG PAIL

Product Code MM22111

Garden Mint Glaze is a delicious taste of fresh sweet mint, perfect for adding

flavour to a variety of dishes.

This glaze has a slight green colour and a sweet, slightly tangy taste that pairs

well with both sweet and savoury dishes.

Glaze preparation:

Product Description

• Weigh the product to be glazed, and put it in a bag.

• Add glaze at about 10% of the product weight.

• Shake until completely coated.

• Keep refrigerated for at least 30 minutes for the flavour to

infuse.

Overall, Garden Mint Glaze is a versatile and delicious option for anyone looking to

add a fresh and flavourful twist to their meals.

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
DRIED GLUCOSE SYRUP
HERB EXTRACT
MODIFIED MAIZE STARCH
HERB
TOMATO POWDER
YEAST EXTRACT
SALT
FLAVOURING
ACIDITY REGULATOR E262
NATURAL COLOUR E160C
XANTHAN GUM E415
ANTIOXIDANT E300
SPICE
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Herb, HERB EXTRACT, 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	602	Spain
Citric Acid E330	30	UK
Monopropylene Glycol E1520	197	UK
Rapeseed Oil	6,033	UK
Silicon Dioxide E551	2,971	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	6,033	UK

Chemical Specification (Typical Analysis):

Salt Level 9% - 13%
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	1,354 KJ 324 Kcal	108 KJ 26 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	72.9g	5.8g
of which sugars	52.0g	4.2g
Protein	4.9g	0.4g
Salt	12.6g	1.0g
Fibre 3.5g 0.3g 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. 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

Allergenic Ingredient Policy

specification, which clearly indicates the presence or absence of various inaredients.

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

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.

Use in a well ventilated area.

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. 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.

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.

Confidentiality

Labelling

Health Hazard

Emergency First Aid

Legislation & Warranty

Fire Hazard

Procedures

Statement

Handling

Customer Approval of Specification

sign and return this specification to technical@scobie-juner so uk to confirm formal accontance

rease sign and return this specification to technical@scobie-junor.co.uk to commit 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 01/08/2025

