

PRODUCT SPECIFICATION

Product Title	GARDEN MINT GLAZE 2.5KG REFILL PACK
Product Code	MM22111P 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.
	Why not order a refill sachet? Save money, and use 92% less packaging!
	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 PACK
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.**

Processing Aid	РРМ	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	3.5a	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

Allergenic Ingredient Policy 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

	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.
Emergency First Aid Procedures	 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 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.

Manufactured in BRCGS certificated blending facility # 8511005.

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