



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title** GARDEN MINT GLAZE 10KG SACK

**Product Code** MM22113

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.

Garden Mint Glaze is a very popular flavour - so if you're using a lot of it regularly, then it makes sense to order in bulk and get a 10Kg sack of it.

**Product Description** **Glaze preparation:**

- 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** 10Kg SACK

**Intended Usage** Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
DRIED GLUCOSE SYRUP
HERB EXTRACT
MODIFIED MAIZE STARCH
HERB
YEAST EXTRACT
TOMATO POWDER
FLAVOURING
ACIDITY REGULATOR E262
COLOUR: E160C
SALT
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	3	UK
Vegetable Oil	6,033	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	9% - 13%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,354 KJ 324 Kcal	108 KJ 26 Kcal
<b>Fat</b>	1.0g	0.1g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	72.9g	5.8g
of which sugars	52.0g	4.2g
<b>Protein</b>	4.9g	0.4g
<b>Salt</b>	12.6g	1.0g
<b>Fibre</b>	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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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

<b>Sieving</b>	specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
<b>Legislation &amp; Warranty Statement</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b> 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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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 05/02/2026

