PRODUCT SPECIFICATION.

Product Title	BBQ GLAZE 2.5KG PAIL
Product Code	MM25211

Product Description

BBQ Glaze 2.5KG Pail - Perfect for Butchers & Meat Lovers

Looking to add a bold, smoky-sweet flavour to your burgers, ribs, or grilled meats? Our **BBQ Glaze 2.5KG Pail** is a must-have for butchers and meat professionals who want to create mouth-watering products that customers will love.

Why Choose Our BBQ Glaze?

- **Rich, Smoky-Sweet Taste** - Delivers the perfect balance of barbecue spices, sweetness, and depth of flavour.
- **Premium Quality** - Specially formulated for butchers to enhance meats with a deep, glossy BBQ finish.
- **Easy to Use** - Simply coat your meats to achieve an irresistible glaze that locks in moisture and taste.
- **Versatile** - Ideal for burgers, ribs, chicken, and more. Great for grilling, roasting, or pan-frying.
- **Bulk 2.5KG Pail** - A cost-effective solution for high-volume butchers, ensuring consistent results.

Perfect for Butchers & Catering Professionals

Enhance your range with this high-quality BBQ glaze, designed to boost flavour and appearance, helping you attract more customers. Whether you're preparing pre-marinated meats or crafting signature burgers, this glaze ensures a premium finish every time.

Order Today

Upgrade your meat counter with our **BBQ Glaze 2.5KG Pail**. Get yours now and take your BBQ flavours to the next level!

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.

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

SALT
MODIFIED MAIZE STARCH
FLAVOURING
TOMATO POWDER
YEAST EXTRACT
COLOUR E150C
XANTHAN GUM E415
CHILLI POWDER
CITRIC ACID E330
GARLIC POWDER
ONION POWDER
SPICE
COLOUR: E160C
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains COLOUR, 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	704	Spain
Citric Acid E330	33	UK
Rapeseed Oil	6,582	UK
Silicon Dioxide E551	2,675	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	3	UK
Vegetable Oil	6,582	UK

Chemical Specification (Typical Analysis):

Salt Level	9% - 14%
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	1,364 KJ 327 Kcal	109 KJ 26 Kcal
Fat	1.8g	0.1g
of which saturates	0.1g	0.0g
Carbohydrate	75.1g	6.0g
of which sugars	48.3g	3.9g
Protein	2.6g	0.2g
Salt	12.8g	1.0g
Fibre	2.6g	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):

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.
Allergenic Ingredient 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. **Disposal:** In accordance with the control of pollution act 1974.
Emergency First Aid Procedures	**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.

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
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