

PRODUCT SPECIFICATION

Product Title BBQ GLAZE 2.5KG REFILL PACK

Product Code MM25211P

Our BBQ Glaze provides a traditionally smoky and spicy flavour.

The ingredients in this glaze are carefully selected and expertly blended to create a unique balance of flavours. The rich smokiness of the BBQ flavour is complemented by a slightly sweet and tangy taste, which adds depth and complexity to the glaze.

This versatile glaze is perfect for a variety of dishes, from classic BBQ ribs, pork loins, all the way to roasted vegetables. Whether you're grilling, roasting, or simply adding some extra flavour to your favourite dishes, BBQ Glaze is a delicious and versatile flavour that will enhance any meal.

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.

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 |
| 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 |
| Monopropylene Glycol E1520 | 145 | UK |
| Rapeseed Oil | 6,582 | UK |
| Silicon Dioxide E551 | 3,953 | 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 | 1,363 KJ 326 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 | 48.2g | 3.9g |
| Protein | 2.6g | 0.2g |
| Salt | 12.8g | 1.0g |
| Fibre | 2.5g | 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 be

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

Allergenic Ingredient

the quality of our seasonings, mixes and functional blends. **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 Labelling 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 **Fire Hazard** in air. Fires are readily extinguished with water or foam. Handling 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 **Emergency First Aid** water should prevent irritation. **Procedures 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 Confidentiality 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

| customer Approval of Specification | | | | |
|------------------------------------|---|--|--|--|
| of this specification | eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days. | | | |
| Signature: | | | | |
| Print name: | | | | |
| Position: | | | | |
| Date: | | | | |

Manufactured in BRCGS certificated blending facility # 8511005.

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