

PRODUCT SPECIFICATION

Product Title PEPPER STEAK GLAZE 2KG REFILL PACK

Product Code MM23101P

Pepper Steak Glaze is a type of flavour that is specifically designed to enhance the flavour of beef dishes. It is made by combining a blend of high-quality ingredients - it is rich and peppery, adds heat to any meat.

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It results in a sweet and savoury glaze that is perfect for topping meat dishes.

Why not order a refill sachet? Save money, and use 92% less packaging!

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 2Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM

CARBONATE, NIÀCIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING

AGENT E503(II))

SPICE

SALT

MALTODEXTRIN

DEHYDRATED PEPPERS

DEHYDRATED ONION

DRIED GLUCOSE SYRUP

CITRIC ACID E330

HERB

COLOUR: E160C

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, Spice

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,083	France
Iron	3	India
Niacin	6	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	25	UK
Rapeseed Oil	4,961	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,961	UK

Chemical Specification (Typical Analysis):

Salt Level 13% - 17%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

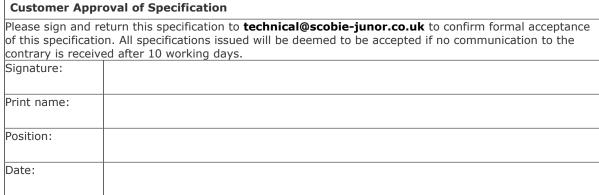
	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,261 KJ 298 Kcal	101 KJ 24 Kcal
Fat	3.5g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	64.6g	5.2g
of which sugars	11.4g	0.9g
Protein	7.0g	0.6g
Salt	14.4g	1.1g
Fibre Note: The information prov	5.9g	0.5g faith and is based

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 Ingre- 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/Transpo	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/Disposa	with detergent and water. Disposal: In accordance with the control of pollution act 1974.	
Emergency First Procedures	Aid 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 & Wa 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		
of this specification	urn this specification to technical@scobie-junor.co.uk to confirm formal acceptance . All specifications issued will be deemed to be accepted if no communication to the dafter 10 working days.	
Signature:		
Print name:		





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