

PRODUCT SPECIFICATION

Product Title REDCURRANT & ROSEMARY GLAZE 2.5KG PAIL

Product Code MM22601

Redcurrant & Rosemary Glaze has a subtle fruity taste with visual rosemary.

It is commonly used as a glaze for roasted meats, such as lamb, pork, or chicken.

Overall, Redcurrant & Rosemary Glaze is a versatile and flavourful condiment that

can add a touch of sophistication to any dish.

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 PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
MODIFIED MAIZE STARCH
DRIED GLUCOSE SYRUP
SALT
FLAVOURING
TOMATO POWDER
DEHYDRATED PEPPERS
DEHYDRATED ONION
HERB
YEAST EXTRACT
CITRIC ACID E330
XANTHAN GUM E415
SPICE
COLOUR: E160C
ONION POWDER
GARLIC POWDER
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, Herb, HERB 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	618	Spain
Citric Acid E330	24	UK
Rapeseed Oil	4,806	UK
Silicon Dioxide E551	618	UK
Sulphur Dioxide E220	3	UK
Vegetable Oil	4,806	UK

Chemical Specification (Typical Analysis):

Salt Level 6% - 9% 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	1,415 KJ 337 Kcal	113 KJ 27 Kcal
Fat	1.8g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	78.9g	6.3g
of which sugars	55.3g	4.4g
Protein	3.2g	0.3g
Salt	8.6g	0.7g
Fibre	2.9g	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

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 Fire 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. This product may present a fire hazard or explosion hazard when dispersed
Handling	in air. Fires are readily extinguished with water or foam. Use in a well ventilated area.
_	Spillage: Remove powder to a disposal container, wash contaminated area
Spillage/Disposal	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.
Customer Approval of Spe	ecification
	pecification to technical@scobie-junor co.uk to confirm formal acceptance

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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 02/12/2025

