



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

## 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.

**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.

### Redcurrant & Rosemary Glaze 2.5kg Pail

**Product Description**

Bring a bold and aromatic twist to your meat counter with our **Redcurrant & Rosemary Glaze**. Specially crafted for butchers, this versatile glaze combines the rich, fruity sweetness of ripe redcurrants with the savoury, herbal notes of fresh rosemary. The result? A perfect balance of flavours that enhances a wide variety of meats, from lamb and pork to poultry and beef.

Supplied in a convenient **2.5kg pail**, this ready-to-use glaze is ideal for creating standout products that attract customers and boost sales. Simply brush onto your cuts to give them a glossy, mouth-watering finish and irresistible aroma, ideal for oven-ready displays or BBQ season specials.

**Key Features:**

- Premium-quality glaze with redcurrant and rosemary
- Perfect for lamb, pork, poultry, and beef
- Convenient 2.5kg pail - designed for busy butchers
- Enhances both flavour and presentation
- Ready-to-use - saves time and maximises efficiency

Whether you're preparing seasonal specials, BBQ favourites, or traditional roasts, this **Redcurrant & Rosemary Glaze** will help you create products that keep customers coming back for more.

*Order now to elevate your counter and delight your customers with every bite!*

**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
NATURAL 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	trace (<1ppm)	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
<b>Energy</b>	1,415 KJ 337 Kcal	113 KJ 27 Kcal
<b>Fat</b>	1.8g	0.1g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	78.9g	6.3g
of which sugars	55.3g	4.4g
<b>Protein</b>	3.2g	0.3g
<b>Salt</b>	8.6g	0.7g
<b>Fibre</b>	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**

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.

**Allergenic Ingredient Policy**

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various

	ingredients.
<b>Sieving</b>	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>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</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 27/08/2025

