

PRODUCT SPECIFICATION

Product Title SMOKED SPANISH PAPRIKA 10KG PAIL

Product Code OC30231

Smoked paprika has the same deep red colour and subtle spice of paprika with

added smoke.

Adds a deep red colour to your dishes as well as a sweet, rich, smoky flavour,

however can add a kick depending on how much is used.

Often used in Mexican, Indian, Spanish and eastern European foods.

Product Description

Goes well with pork, chicken and beef and is the main ingredient in dishes such as

fajitas and is widely used in vegetable dishes.

Adds a delicious flavour to tomato based sauces and dishes.

This is supplied in a 10kg pail.

Usage Rate 100.00%

Best Before Dates 12 months from date of manufacture

Unit Size 10Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition

SPICE

Declarable Ingredients for Counter Ticket/Labelling:

None

Allergy Advice: For allergens, see ingredients in BOLD.

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level 0% - 0%
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	1,866 KJ 447 Kcal	1,866 KJ 447 Kcal
Fat	11.6g	11.6g
of which saturates	2.1g	2.1g
Carbohydrate	54.0g	54.0g
of which sugars	10.3g	10.3g
Protein	14.1g	14.1g
Salt	0.0g	0.0g
Fibre Note: The information prov	34.9g Ided is given in good	34.9g faith and is based

Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

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.
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 raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

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

Allergenic Ingredient

Policy

Sieving

Labelling

Storage/Transport

Health Hazard

Fire Hazard

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.

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

Procedures

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	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 06/11/2025



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