

**Product Description** 

# PRODUCT SPECIFICATION

**Product Title** COARSE BLACK PEPPER 7.0 KG WHITE PAIL

Product Code IG99457/40

Coarse black pepper is ideal for use in burgers and sausages as well as other

dishes to add a slight peppery kick. This will also add visual pepper flecks to the

finished product as well as delivering the flavour. Supplied in a 7kg pail.

Usage Rate 100.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 7Kg 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):**

0% - 0% Salt Level **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	1,071 KJ 255 Kcal	1,071 KJ 255 Kcal
Fat	3.3g	3.3g
of which saturates	0.0g	0.0g
Carbohydrate	64.8g	64.8g
of which sugars	0.6g	0.6g
Protein	10.9g	10.9g
Salt	0.0g	0.0g
Fibre Note: The information prov	26.5g Ided is given in good	26.5g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 

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 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

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

**Emergency First Aid** 

**Procedures** 

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	eturn this specification to <b>technical@scobie-junor.co.uk</b> 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 31/10/2025



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