

PRODUCT SPECIFICATION

Product Title APPLE FLAKES 8KG SACK

Product Code IG99156/S

Apple Flakes - Naturally Sweet, Ready-to-Eat Dried Apple Pieces

Enhance your recipes with our premium **apple flakes**, expertly dried and diced for convenience and versatility. These **dried apple flakes** are made from 100% real apples - washed, peeled, cored, and dried to just 1/8 of their original weight. No added sugar, just naturally sweet goodness.

Our **apple flakes** are perfect for food processors and butchers looking to add flavour and texture to:

- Sausages and burgers
- Sauces and marinades
- Product DescriptionCasseroles and stews
 - Stuffing and ready meals

Key Benefits:

- 100% natural dried apple flakes
- Sweet flavour with no added sugar
- Ready to use no soaking or prep required
- Ideal for meat processing and commercial kitchens
- Long shelf life and excellent yield

Whether you're producing gourmet sausages or flavour-rich stews, our **apple flakes** deliver consistent quality and taste every time.

Pack Size

8kg

Usage Rate 100.00%

Best Before Dates 12 months from date of manufacture

Unit Size 8Kg SACK

Intended Usage Food Ingredient

Ingredient List/Composition

DEHYDRATED APPLE FLAKES (**SO2**)

Declarable Ingredients for Counter Ticket/Labelling:

None

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Sulphur Dioxide E220	300	UK

Chemical Specification (Typical Analysis):

Salt Level 0% - 0% Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Labelling

	Per 100g of Seasoning	Per 100g of Finished Product	
Energy	1,544 KJ 369 Kcal	1,544 KJ 369 Kcal	
Fat	2.0g	2.0g	
of which saturates	0.0g	0.0g	
Carbohydrate	92.5g	92.5g	
of which sugars	80.0g	80.0g	
Protein	1.3g	1.3g	
Salt	0.0g	0.0g	
Fibre	12.5g	12.5g	
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

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 Sieving 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 Storage/Transport

the floor and not in contact with walls or ceilings.

This product is designed for human consumption and when used in **Health Hazard**

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 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

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

Fire Hazard

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				
Please sign and return this specification to technical@scobie-junor.co.uk 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 01/11/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk