

PRODUCT SPECIFICATION

Product Title KIBBLED ONION 1.0 KG CLEAR PAIL

Product Code IG99210/30

Kibbled Onion - Essential Ingredient for Butchers & Food Processors

Dehydrated Kibbled Onion. Our premium **Kibbled Onion** is a must-have ingredient for butchers, meat processors, and food manufacturers seeking quality, consistency, and convenience in their production. This dehydrated onion adds all the savoury flavour of fresh onion, without the mess or spoilage.

Versatile & Convenient

Product Description

Perfect for use in a wide range of meat products and prepared meals, **Kibbled Onion** is ideal for **adding to pies, bridies, sausages, burgers, meatballs, stews, and casseroles**. It rehydrates effortlessly during cooking, releasing that warm, sharp onion flavour that enhances both traditional and modern recipes.

Why Butchers and Processors Use Kibbled Onion

- Easy to store with a long shelf life
- No peeling, chopping, or waste just open and use
- Consistent size and quality for batch production
- Rehydrates during cooking to deliver authentic onion flavour
- Ideal for meat products, savoury bakes, and ready meals

Usage Rate 100.00%

Best Before Dates 12 months from date of manufacture

Unit Size 1Kg EACH

Intended Usage Food Ingredient

Ingredient List/Composition

DEHYDRATED ONION

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	1,457 KJ 347 Kcal	1,457 KJ 347 Kcal
Fat	1.1g	1.1g
of which saturates	0.2g	0.2g
Carbohydrate	80.6g	80.6g
of which sugars	35.5g	35.5g
Protein	10.1g	10.1g
Salt	0.0g	0.0g
Fibre Note: The information prov	0.0g Ided is given in good	0.0g 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.

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

Policy

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 specificatio	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 01/11/2025



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