PRODUCT SPECIFICATION.

Product Title	KIBBLED ONION 2.5 KG WHITE PAIL
Product Code	IG99210/40

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	2.5Kg 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):

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	1,457 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	9.2g	9.2g

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.
Allergenic Ingredient 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.
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Storage/Transport	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Health Hazard	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.
Fire Hazard	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.
Emergency First Aid Procedures	**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	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
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