PRODUCT SPECIFICATION.

Product Title	GARLIC POWDER 500G CATERING SHAKER JAR
Product Code	IG99212/10

Product Description

Garlic Powder - Concentrated, Convenient Flavour for Butchers & Food Processors

Our premium-grade **Garlic Powder** delivers all the bold, aromatic taste of fresh garlic in a format that's easier to use, store, and scale. Made from high-quality dried garlic, this fine powder is ideal for butchers and food processors looking to streamline production without sacrificing flavour.

Garlic Powder is more concentrated, longer-lasting, and mess-free compared to fresh garlic cloves. Simply add it to your recipes as you would fresh garlic - but with none of the peeling, chopping, or waste.

Key Benefits:

- 100% pure, finely ground **Garlic Powder**
- Rich, consistent garlic flavour in every batch
- No prep needed - saves time and labour
- Long shelf life with no spoilage
- Perfect for meat processing, spice blends, marinades, and sauces

Whether you're crafting sausages, seasoning burgers, or developing ready meals, our **Garlic Powder** provides powerful, reliable flavour every time.

Pack Size
500g

Usage Rate	100.00%
Best Before Dates	24 months from date of manufacture
Unit Size	0.5Kg EACH
Intended Usage	Food Ingredient

Ingredient List/Composition
GARLIC POWDER

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	1,385 KJ 331 Kcal	1,385 KJ 331 Kcal
Fat	0.7g	0.7g
of which saturates	0.3g	0.3g
Carbohydrate	72.7g	72.7g
of which sugars	2.4g	2.4g
Protein	16.6g	16.6g
Salt	0.0g	0.0g
Fibre	9.0g	9.0g

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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