

### PRODUCT SPECIFICATION

**Product Title** GARLIC POWDER 2.0 KG CLEAR PAIL

Product Code IG99212/30

# **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.

## **Product Description** 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**

2kg

Usage Rate 100.00%

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

Unit Size 2Kg PAIL

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**

Labelling

Storage/Transport

**Health Hazard** 

	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	9.0a
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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient
Policy

Scoble & Junor (Estd. 1919) Ltd takes all reasonable precautions to 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.

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.

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. **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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