PRODUCT SPECIFICATION.

Product Title	GOLDEN BREADCRUMB 1.5KG PAIL
Product Code	IG99214/30

Golden Breadcrumb - Perfect Coating for Butchers

Our **Golden Breadcrumb** is the ultimate choice for butchers and food professionals seeking a vibrant, crisp, and consistent coating for a wide range of meat products. Specially formulated for commercial use, these premium **breadcrumbs** offer outstanding visual appeal and texture - giving your products a golden, appetising finish that customers will love. Golden breadcrumb is ideal for use on lots of meat and fish products from fish fingers to scotch eggs

Ideal for a Variety of Meat Products

Product Description

Whether you're preparing homemade schnitzels, scotch eggs, pork escalopes, stuffed chicken breasts, or meat-free alternatives, our **Golden Breadcrumbs** provide a uniform coating that crisps up beautifully when fried, baked, or grilled. The vivid golden colour enhances your display counters and gives your products a fresh, premium appearance.

Key Benefits for Butchers:

- Bright golden finish - excellent shelf appeal
- Consistent granule size for even coverage
- Easy to apply - ideal for hand-coating or mechanical processing
- Great adhesion to meat, poultry, and vegetarian options
- Supplied in a convenient bulk format for trade use

Usage Rate	100.00%
Best Before Dates	12 months from date of manufacture
Unit Size	1.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST, COLOUR: PAPRIKA E160C, COLOUR: CURCUMIN E100)

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	PPM	Country of Origin
Thiamin	2	China
Calcium Carbonate E170	3,100	France
Iron	10	India
Niacin	18	India / China
Folic Acid	3	Switzerland / China
Sodium Ferrocyanide E535	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level	2% - 2%
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	1,591 KJ 380 Kcal	1,591 KJ 380 Kcal
Fat	2.0g	2.0g
of which saturates	0.4g	0.4g
Carbohydrate	85.0g	85.0g
of which sugars	6.1g	6.1g
Protein	13.0g	13.0g
Salt	2.0g	2.0g
Fibre	0.0g	0.0g

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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