

# PRODUCT SPECIFICATION

**Product Title** MINCED RED PEPPER 1-3MM 3.5 KG SMALL SACK

**Product Code** IG99295/50

# Minced Red Pepper - Vibrant, Flavourful Red Bell Pepper Flakes

Bring natural colour and sweet pepper flavour to your dishes with our premium **Minced Red Pepper**, specially prepared for butchers and food processors. These finely minced red bell pepper flakes are ready to use and require no rehydration or chopping, saving you valuable time in production.

**Minced Red Pepper** is ideal for adding visual appeal, texture, and taste to:

- Sausages and burgers
- Soups and stews
- Casseroles and curries

**Product Description** 

Stuffing mixes and ready meals

# **Key Benefits:**

- Premium quality Minced Red Pepper flakes
- Adds natural sweetness, colour, and texture
- No artificial additives or preservatives
- Convenient and time-saving
- Perfect for artisan or large-scale food production

Give your recipes a vibrant twist with our easy-to-use **Minced Red Pepper** - a must-have ingredient for colourful, flavour-packed results.

#### **Pack Size**

3.5kg

Usage Rate 100.00%

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

Unit Size 3.5Kg EACH
Intended Usage Food Ingredient

# Ingredient List/Composition

DEHYDRATED PEPPERS

# **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Dehydrated Peppers

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**

**Policy** 

**Health Hazard** 

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,336 KJ 318 Kcal	1,336 KJ 318 Kcal
Fat	17.3g	17.3g
of which saturates	0.1g	0.1g
Carbohydrate	56.6g	56.6g
of which sugars	4.2g	4.2g
Protein	12.0g	12.0g
Salt	0.0g	0.0g
<b>Fibre</b> Note: The information prov	2.1g ided is given in good	2.1g 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

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 Sieving raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date

Labelling and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport 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 **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 Appr	oval of Specification
of this specificatio	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 03/11/2025



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