# PRODUCT SPECIFICATION.

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| **Product Title** | ASCORBIC ACID 2.5KG PAIL |
| **Product Code** | IG99442/30 |

**Product Description**

## Ascorbic Acid 2.5KG Pail - Essential for Butchers & Food Processors

Our **Ascorbic Acid** 2.5KG Pail is a high-quality, food-grade additive widely used in the meat industry to improve product quality, shelf life, and colour retention. This essential ingredient plays a critical role in modern food processing, particularly for butchers and meat processors aiming to deliver consistent, fresh-looking, and flavourful meat products.

### What is Ascorbic Acid Used For?

Also known as **Vitamin C**, **Ascorbic Acid** is commonly used in meat production as an antioxidant. It helps to:

- Maintain the fresh red colour in cured and fresh meats
- Prevent oxidation and spoilage
- Enhance the curing process in processed meats like sausages, bacon, and ham
- Improve shelf life and product stability

### Why Butchers and Food Processors Use It

Butchers rely on **Ascorbic Acid** to maintain the visual appeal of meat on display, keeping cuts looking bright and fresh for longer. For food processors, it's a trusted ingredient in manufacturing environments where controlling oxidation and preserving quality is vital.

This 2.5KG pail is ideal for high-volume production, offering excellent value and convenience for trade use. Whether you're producing sausages, burgers, cooked meats, or cured products, **Ascorbic Acid** helps ensure your end product is both safe and visually appealing to customers.

### Product Benefits:

- Food-grade Ascorbic Acid - suitable for all meat processing needs
- Extends product shelf life by preventing spoilage and discolouration
- Improves cured meat colour and stability
- Convenient 2.5KG pail for commercial use
- Trusted by butchers, abattoirs, and meat manufacturing plants

### Boost Quality and Appearance with Ascorbic Acid

Adding **Ascorbic Acid** to your butchery or processing routine ensures that your products stand out in both quality and presentation. It's an indispensable tool for any meat professional looking to meet customer expectations and regulatory standards.

*Choose our 2.5KG pail of Ascorbic Acid - trusted by the meat industry to preserve freshness, flavour, and colour.*

Usage Rate. 0.03%.
Best Before Date - 18 months from date of manufacture.
Unit Size. 2.5Kg PAIL.

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| **Usage Rate** | 100.00% |

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| **Best Before Dates** | 18 months from date of manufacture |
| **Unit Size** | 2.5Kg PAIL |
| **Intended Usage** | Food Ingredient |

| **Ingredient List/Composition** |
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| ANTIOXIDANT E300 |

**Declarable Ingredients for Counter Ticket/Labelling**:
Contains ANTIOXIDANT

Allergy Advice: For allergens, see ingredients in **BOLD.**

**No non declarable processing aids**

**Chemical Specification (Typical Analysis):**

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| **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** | 0 KJ<br>0 Kcal | 0 KJ<br>0 Kcal |
| **Fat** | 0.0g | 0.0g |
| of which saturates | 0.0g | 0.0g |
| **Carbohydrate** | 0.0g | 0.0g |
| of which sugars | 0.0g | 0.0g |
| **Protein** | 0.0g | 0.0g |
| **Salt** | 0.0g | 0.0g |
| **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):**

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| **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 |

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| **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 |

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| | 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.<br>**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.<br>**Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed.<br>**Inhalation:** Remove person to fresh air.<br>**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.<br>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** | |
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| 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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