



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title YELLOW BREADCRUMB 1.5KG PAIL

Product Code IG99662/30

Yellow Crumb - 1.5KG Pack of Premium Breadcrumbs for Butchers

Our **Yellow Crumb 1.5KG Pack** is a premium-quality breadcrumb blend, specially developed for professional use in butchery, food processing, and catering. These vibrant **yellow breadcrumbs** provide a crisp, golden coating that enhances both the appearance and texture of meat products. A perfect breadcrumb to add colour to ham joints, this gives a bright yellow colour to grab consumers attention.

Ideal for Coating Meat, Poultry, and More

Designed for commercial use, this large pack of **yellow crumb** is perfect for coating sausages, burgers, schnitzels, scotch eggs, chicken goujons, fishcakes and other value-added meat products. Whether you're preparing ready-to-cook items for your butcher's counter or pre-packed meal kits, this breadcrumb coating delivers consistent colour and crunch. A classic yellow crumb coater. Add colour and texture to ham using this yellow crumb, also use to create breaded chicken products for further added value to your customers.

Why Butchers Choose Our Yellow Breadcrumbs

Product Description

- Vibrant golden colour enhances shelf appeal
- Delivers a crisp, crunchy finish when cooked
- Easy to apply - ideal for hand or machine coating
- Great for batch production and food prep areas
- Supplied in a cost-effective 1.5KG bulk pack

Boost Product Presentation and Value

Adding a bright **yellow crumb** coating instantly upgrades the look of your meat products, making them more eye-catching to customers. It's an easy way to boost perceived value, improve product differentiation, and help products stand out in chilled displays and ready-to-eat counters.

Trusted by Butchers Across the UK

This **yellow breadcrumb** blend is trusted by traditional butchers, meat processors, and catering professionals. It delivers great adhesion and holds its colour and texture during cooking, whether baking, frying, or air frying.

If you're looking for high-quality **yellow breadcrumbs** that combine eye-catching colour, great texture, and bulk value, this 1.5KG pack is the ideal choice for your butchery operation.

Brighten up your butcher's display and give your coated products the crunch they deserve - choose our Yellow Crumb today.

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, THIAMIN), WATER, SALT, ANTI CAKING AGENT E535, YEAST, TURMERIC EXTRACT, PAPRIKA EXTRACT)

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	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	0.0g	0.0g
Carbohydrate	85.0g	85.0g
of which sugars	0.0g	0.0g
Protein	13.0g	13.0g
Salt	2.0g	2.0g
Fibre	4.0g	4.0g

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

Certified accurate on 16/09/2025



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