PRODUCT SPECIFICATION.

Product Title	YELLOW BREADCRUMB 1.5KG PAIL
Product Code	IG99662/30

Product Description

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

- 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

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, YEAST, COLOUR: TURMERIC EXTRACT E100, COLOUR: PAPRIKA EXTRACT E160C)

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	3,300	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	0.0g	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
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