



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title ORANGE BREADCRUMB 1.5KG PAIL

Product Code IG99675/30

Orange Crumb 1.5KG Pack - Premium Breadcrumb Coating for Butchers

Our **Orange Crumb 1.5KG Pack** is a high-quality, vibrant breadcrumb coating that gives your meat products a striking, professional finish. Specially developed for the meat trade, this crumb is perfect for butchers looking to add colour, texture, and visual appeal to breaded products such as chicken, pork, or homemade schnitzels.

A perfect breadcrumb to add colour to ham joints, this gives a bright orange colour to grab consumers attention. Also why not use it to coat chicken goujons and Kiev's.

Stand Out with Eye-Catching Orange Breadcrumbs

This bright **orange breadcrumb** coating creates a bold appearance that helps your products stand out in your display counter or serve-over. Ideal for boosting impulse purchases, the visual appeal of this crumb is matched by its crisp texture and excellent adhesion properties.

Perfect for Meat and Poultry

Product Description

Whether you're preparing breaded chicken fillets, pork escalopes, meatballs, or kebabs, our **orange crumb** offers excellent coverage and consistent results. It's easy to apply and delivers a crisp, golden-orange finish when cooked - perfect for retail-ready trays or ready-to-cook meal packs.

Key Benefits:

- 1.5KG pack - ideal for high-volume butchery use
- Bright orange colour for strong counter appeal
- Even coating with great texture and crunch
- Suitable for a wide range of meats and meat products
- Improves product presentation and helps increase sales

Trusted by Butchers

Used by professional butchers across the UK and Ireland, our **orange breadcrumbs** deliver consistent quality and performance. Whether you're making products for your shop counter or for catering clients, this coating gives a premium look and feel to your breaded lines.

Add flavourless crunch and stunning colour with this industry-favourite **orange crumb coating**. An essential staple for any butcher offering breaded products.

Order your Orange Crumb 1.5KG Pack today and take your presentation to the next level.

| | |
|--------------------------|------------------------------------|
| 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 , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN, WATER, SALT, RAISING AGENT E535, YEAST, COLOUR: PAPRIKA 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 |
|----------------------------|-------|-------------------|
| Calcium Carbonate E170 | 3,900 | UK |
| Glycerine E422 | 15 | UK |
| Iron | 1,650 | UK |
| Mixed Tocopherols E306 | 3 | UK |
| Monopropylene Glycol E1520 | 15 | UK |
| Niacin | 160 | UK |
| Polysorbate 80 E433 | 50 | UK |
| Rosemary Extract | 3 | UK |
| Sodium Ferrocyanide E535 | 15 | UK |
| Thiamin | 24 | 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 | 6.1g | 6.1g |
| 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

| | |
|---|---|
| Allergenic Ingredient Policy | <p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p> |
| 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 | <p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p> |
| 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 | <p>Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p>Disposal: In accordance with the control of pollution act 1974.</p> |
| Emergency First Aid Procedures | <p>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p>Inhalation: Remove person to fresh air.</p> <p>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</p> |
| Legislation & Warranty Statement | <p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p> |
| Confidentiality | <p>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.</p> |

| 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 27/08/2025



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