

PRODUCT SPECIFICATION

Product Title LEEK GRANULES 2KG WHITE PAIL

Product Code IG99831/40

Leek granules are sourced from mature leeks which are then washed, trimmed,

cut to size and dried.

Cut between 0.5mm and 0.3mm

Gives a slight onion taste to soups, stews, casseroles and pies.

Product DescriptionIdeal for adding to dishes with excess liquid where they will rehydrate during

cooking.

Alternatively, to rehydrate soak for 10-15 minutes and use as you would fresh!

Add to pastas, sauces, noodles and stocks.

Pack Size

2kg

Usage Rate 0.01%

Best Before Dates 12 months from date of manufacture

Unit Size 2Kg EACH

Intended Usage Food Ingredient

Ingredient List/Composition

DEHYDRATED LEEK

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 0% - 0%
Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Health Hazard

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	0 KJ 0 Kcal	0 KJ 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
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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient
Policy

Scoble & Junor (Estd. 1919) Ltd takes all reasonable precautions to 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.

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

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.

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. **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 technical@scobie-junor.co.uk 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 04/11/2025



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