



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title MINCED GARLIC 8 - 16 MESH 2.0 KG CLEAR PAIL

Product Code IG99832/30

Minced Garlic - Convenient, Flavourful, and Ready to Use

Our premium **minced garlic** delivers bold, fresh garlic flavour in a convenient, ready-to-use format - perfect for butchers and food manufacturers. Carefully chopped and dried for long shelf life, this versatile ingredient brings consistency and rich aroma to a wide range of recipes.

Supplied in a durable **2kg pail**, our **minced garlic** is ideal for high-volume food production, including use in:

Product Description

- Sausages and burger mixes
- Marinades and spice blends
- Sauces and stews
- Ready meals and savoury fillings

Key Benefits:

- Strong, authentic garlic flavour
- No peeling or chopping - ready to use
- Rehydrate in warm water for 15+ minutes, then use as fresh
- Supplied in a commercial-size 2kg pail
- Perfect for butchers, caterers, and food processors

Whether you're preparing gourmet sausages, seasoning marinades, or bulk ready meals, our **minced garlic** guarantees great flavour with every batch.

This is supplied in a 2kg pail.

Usage Rate 100.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2Kg EACH

Intended Usage Food Ingredient

Ingredient List/Composition
GARLIC GRANULES

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

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,386 KJ 331 Kcal	1,386 KJ 331 Kcal
Fat	0.7g	0.7g
of which saturates	0.2g	0.2g
Carbohydrate	72.7g	72.7g
of which sugars	2.4g	2.4g
Protein	16.6g	16.6g
Salt	0.0g	0.0g
Fibre	9.0g	9.0g

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 27/08/2025



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