

PRODUCT SPECIFICATION

Product Title MINCED GREEN PEPPERS 1.0 KG CLEAR PAIL

Product Code IG99847/30

Minced Green Peppers - Ready-to-Use for Sausages, Burgers, and More

Add vibrant colour, bold flavour, and natural texture to your dishes with our premium **Minced Green Peppers**. Specially prepared for food processors and butchers, these finely diced green bell peppers are a convenient way to enhance a wide range of recipes.

Whether you're producing sausages, burgers, soups, stews, casseroles or curries, our **Minced Green Peppers** blend effortlessly into your mix - no chopping, cleaning, or waste.

Product Description Key Benefits:

- 100% natural Minced Green Peppers
- Adds flavour, colour, and texture
- Ready to use straight from the pack
- Perfect for meat processors and commercial kitchens
- Consistent cut size for even distribution

Upgrade your recipes with the taste and visual appeal of fresh peppers - without the prep. Our **Minced Green Peppers** are the ideal time-saving solution for high-quality food production.

Pack Size

1kg

Usage Rate 100.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg EACH

Intended Usage Food Ingredient

Ingredient List/Composition

DEHYDRATED PEPPERS

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers

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	1,336 KJ 318 Kcal	1,336 KJ 318 Kcal
Fat	17.3g	17.3g
of which saturates	0.1g	0.1g
Carbohydrate	56.6g	56.6g
of which sugars	2.4g	2.4g
Protein	12.0g	12.0g
Salt	0.0g	0.0g
Fibre	1.6g	1.6g
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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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

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.

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 and Batch Number.

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.

This product may present a fire hazard or explosion hazard when dispersed

Sieving

Policy

Labelling

Storage/Transport

Allergenic Ingredient

Health Hazard

Fire Hazard

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 Approval 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 01/11/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk