PRODUCT SPECIFICATION.

Product Title	MINCED GREEN PEPPERS 1.0 KG CLEAR PAIL
Product Code	IG99847/30

Product Description

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.

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

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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