PRODUCT SPECIFICATION.

Product Title	LEEK FLAKES 450G CLEAR PAIL
Product Code	IG99870/30

Product Description

Leek Flakes - Premium Dried Leeks for Butchers and Food Processors

Our high-quality **leek flakes** are produced from mature leeks that are carefully washed, trimmed, and cut to approximately 10mm before being dried. These flavour-packed **dried leeks** bring convenience and consistency to commercial kitchens and meat processing environments.

Perfect for butchers and food manufacturers, our **leek flakes** add delicious depth to:

- Sausages and burgers
- Soups and broths
- Casseroles and ready meals
- Stuffing and savoury pies

Key Features:

- 100% natural **dried leek flakes**
- Approx. 10mm cut for easy integration into mixes
- Rich leek flavour with no artificial additives
- Shelf-stable and ready to use
- Ideal for meat processing and commercial food prep

From gourmet sausages to hearty casseroles, our **leek flakes** deliver bold flavour and consistent results in every batch.

Pack Size
450g

Usage Rate	100.00%
Best Before Dates	12 months from date of manufacture
Unit Size	0.45Kg 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

	Per 100g of Seasoning	**Per 100g of Finished Product**
Energy	1,160 KJ 277 Kcal	1,160 KJ 277 Kcal
Fat	3.7g	3.7g
of which saturates	0.7g	0.7g
Carbohydrate	52.8g	52.8g
of which sugars	0.0g	0.0g
Protein	10.5g	10.5g
Salt	0.0g	0.0g
Fibre	20.6g	20.6g

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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