PRODUCT SPECIFICATION.

Product Title	MSG 25Kg SACK
Product Code	OC30042

Product Description

MSG 25KG Sack - Premium Mono Sodium Glutamate Flavour Enhancer for Food Processors & Butchers

Our **MSG 25KG Sack** provides professional-grade **Mono Sodium Glutamate** in bulk - the ideal **flavour enhancer** for commercial butchery, food manufacturing, and large-scale meat processing operations.

What is MSG?

MSG (Mono Sodium Glutamate) is a widely used **flavour enhancer** that intensifies the natural savoury (umami) taste in a wide range of foods. It is especially effective in enhancing the depth and richness of meat-based dishes, sausages, sauces, marinades, and ready meals.

Why Use MSG in Butchery & Food Processing?

- Boosts savoury flavour intensity without overpowering the original recipe
- Reduces the need for excessive salt or other flavourings
- Delivers consistent taste enhancement across large production batches
- Ideal for use in sausages, burgers, meat rubs, soups, and snack seasonings
- Highly cost-effective - a little goes a long way

Trusted by the Food Industry

This industrial-sized **25KG sack of MSG** is trusted by butchers and food processors alike. It integrates seamlessly into automated production lines or manual meat preparation processes. Whether you're creating your own in-house recipes or scaling up manufacturing, this is the ideal **Mono Sodium Glutamate flavour enhancer** for professional use.

Key Applications:

- Butcher?s burgers and sausage mixes
- Commercial soups, broths, and stocks
- Snack coatings, meat glazes, and seasonings
- Ready meals and catering supplies

Enhance your recipes and improve flavour consistency with our high-quality **MSG (Mono Sodium Glutamate)** - a reliable **flavour enhancer** for professional kitchens and meat production facilities.

Give your products the flavour edge with MSG - the food industry's go-to enhancer for taste, quality, and performance.

Usage Rate	0.01%
Best Before Dates	12 months from date of manufacture
Unit Size	25Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
FLAVOUR ENHANCER E621

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	1,205 KJ 288 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	78.6g	0.0g
Salt	0.0g	0.0g
Fibre	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.
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:	

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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