PRODUCT SPECIFICATION.

Product Title SEA SALT & GARLIC PEPPER SPRINKLE 2.5KG PAIL

Product Code MM27601

Product Description

Sea Salt & Garlic Pepper Sprinkle - Premium Rub & Glaze for Butchers

Add bold, mouth-watering flavour to your meat displays with our **Sea Salt & Garlic Pepper Sprinkle**. This versatile meat seasoning functions both as a **dry rub** and a flavourful **glaze**, making it a must-have for every butcher shop looking to boost counter appeal and enhance customer satisfaction.

Perfect for All Cuts of Meat

This classic blend of natural **sea salt**, black pepper, and savoury garlic creates a classic flavour profile that complements a wide range of meats - from beef steaks and lamb joints to pork chops and chicken wings. Whether used as a dry **rub** pre-cook or as a finishing **glaze** to shine and intensify flavour, it delivers outstanding results every time.

Ideal for Butchers & Meat Processors

Specially developed for the meat trade, this **garlic pepper sprinkle** is easy to apply and perfect for enhancing visual appeal in your meat counter. The robust seasoning gives your products a professional finish while keeping prep simple and efficient. It's a proven favourite for BBQ packs, roasting joints, and pre-marinated meal kits.

Why Customers Will Love It

The combination of rich garlic, cracked pepper and sea salt delivers a timeless, savoury flavour that consumers trust and crave. It's a go-to blend that elevates meat without overpowering it - making it an excellent choice for families, foodies, and BBQ enthusiasts alike.

Key Benefits:

- Authentic **sea salt & garlic pepper** flavour
- Works as both a **rub** and a **glaze**
- Perfect for beef, pork, lamb, and poultry
- Easy to apply - ideal for retail and counter-ready use
- Enhances appearance and taste of your meat products

Enhance Your Counter with Flavour & Style

Whether you're preparing ready-to-cook meals, marinated meat packs, or seasonal specials, this **Sea Salt & Garlic Pepper Sprinkle** offers unbeatable convenience and customer appeal. Give your meat products that premium look and taste that keeps customers coming back.

Transform your cuts with a simple sprinkle - flavour that sells itself!

Usage:

Weigh the product to be glazed, and put it in a bag.
Add glaze at about 10% of the product weight.
Shake until completely coated.
Keep refrigerated for at least 30 minutes for the flavour to infuse.

Usage Rate	4.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SPICE
SUGAR
DEHYDRATED PEPPERS
ROCK SALT
GARLIC GRANULES
GARLIC POWDER

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD.**

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	48	UK
Rapeseed Oil	9,645	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	9,645	UK

Chemical Specification (Typical Analysis):

Salt Level	13% - 17%
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	1,173 KJ 279 Kcal	47 KJ 11 Kcal
Fat	5.2g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	61.9g	2.5g
of which sugars	23.0g	0.9g
Protein	7.9g	0.3g
Salt	14.9g	0.6g
Fibre	9.2g	0.4g

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.
	Product label will contain Product Code, Product Name, Best Before Date

Labelling	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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