PRODUCT SPECIFICATION.

Product Title	SOUTHERN FRIED BREADER 20KG SACK
Product Code	SE73032
Product Description	A delicious mouth watering KFC style chicken breading that's full of flavour and easy to use to re-create your favourite high street fried chicken take away at home. Not only just great for chicken thighs, legs and wings, try with chopped or sliced chicken breast for crispy coated nuggets and goujons, or cooked potatoes and mushrooms for dipping into your favourite sauce. **Direction for use:** Simply dip the chicken portion into milk or water, shake off any excess, then toss the chicken into the breading, evenly coating all sides, leave to rest for a short time before deep frying until fully cooked and golden brown. **Healthier Way to enjoy:** Shallow fry or oven bake on a lightly greased oven try at 200C/400F gas mark 6, for 25-30 minutes (turn halfway through baking).
Usage Rate	6.00%
Best Before Dates	24 months from date of manufacture
Unit Size	20Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SALT
SPICES
FLAVOUR ENHANCER E621
HERB
GARLIC POWDER

Declarable Ingredients for Counter Ticket/Labelling:
Contains Herb, SPICE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	2	China
Calcium Carbonate E170	2,714	France
Iron	8	India
Niacin	14	India / China
Folic Acid	2	Switzerland / China
Sodium Ferrocyanide E535	2	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	1,222 KJ 288 Kcal	73 KJ 17 Kcal
Fat	1.1g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	59.1g	3.5g
of which sugars	0.4g	0.0g
Protein	9.2g	0.6g
Salt	15.0g	0.9g
Fibre	3.4g	0.2g

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
Certified accurate on 05/11/2026

© 2026, 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.scobiesdirect.com