



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title PERI PERI RUB 2.5 KG PAIL

Product Code SE73233

Peri Peri Rub - Bold Flavour Glaze for Butchers

Our **Peri Peri Rub** is a fiery, flavour-packed **glaze** and **rub** that brings a mouth-watering heat to all cuts of meat. Perfect for butchers looking to add a premium, spicy coating to their meat counter range. This versatile rub creates an eye-catching finish and delivers a bold, aromatic taste customers will love. A delicious blend of chilli, garlic & herb with a citrus twist.

What is Peri Peri Rub?

The **Peri Peri Rub** is a dry seasoning blend that works as both a **rub** and a **glaze**, ideal for coating chicken, pork, beef or lamb. It's infused with chilli, citrus, and herbs - delivering the distinctive flavour of traditional Portuguese-African Peri Peri. It gives meat a deliciously sticky, slightly charred edge when cooked, making it ideal for ready-to-cook options.

Why Butchers Choose Our Peri Peri Rub

- Delivers a spicy, smoky glaze with real depth of flavour
- Perfect for marinating or rubbing directly onto meat
- Boosts visual appeal on butcher counter displays
- Ready-to-use dry glaze for convenience and consistency
- Ideal for BBQ packs, meal kits, and ready-to-cook options

Use in Butcher Shops

Apply the **Peri Peri Rub** generously to chicken thighs, drumsticks, ribs, or steaks to create irresistible display items that stand out in your chiller. Whether sold as fresh glazed cuts or pre-packed meal solutions, this rub ensures your products look vibrant and taste sensational.

Product Description

Great for Grilling, Roasting or Barbecuing

This all-in-one **rub** and **glaze** is designed to perform in the oven or on the grill. The seasoning caramelises beautifully, creating a visually appealing finish while locking in juiciness. It's a brilliant addition to any butcher's range of marinades and coatings.

Spice up your meat offerings and keep customers coming back with the bold flavour of our Peri Peri Rub - the ultimate glaze for butchers.

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
SUGAR
SALT
SPICES
TOMATO POWDER
ONION POWDER
GARLIC POWDER
HERB
CITRIC ACID E330
COLOUR E160C

Declarable Ingredients for Counter Ticket/Labelling:
Contains Herb, Spice, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	1,199	Spain
Citric Acid E330	48	UK
Rapeseed Oil	9,603	UK
Silicon Dioxide E551	1,199	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	9,603	UK

Chemical Specification (Typical Analysis):

Salt Level	15% - 21%
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	1,281 KJ 303 Kcal	51 KJ 12 Kcal
Fat	2.8g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	67.7g	2.7g
of which sugars	53.2g	2.1g
Protein	4.5g	0.2g
Salt	18.1g	0.7g
Fibre	6.1g	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**Allergenic Ingredient Policy**

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. 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

Sieving	specification, which clearly indicates the presence or absence of various ingredients. 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.
Legislation & Warranty Statement	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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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