PRODUCT SPECIFICATION.

Product Title	GF PEPPERSTEAK COATER 2.5KG PAIL
Product Code	SE73093
Product Description	## Gluten Free Peppersteak Coater - 2.5KG Pail Add bold flavour and visual impact to your meat products with our **Gluten Free Peppersteak Coater**. Supplied in a convenient 2.5KG pail, this high-quality coater has been specially developed for **butchers and food processors** who want to offer gluten-free, flavour-packed products that stand out on the shelf or in the counter display. A colourful gluten free coater with a punchy kick of pepper. ## Bold Appearance. Intense Taste. The coarse, pepper-rich crumb gives meat cuts a rustic, artisan-style finish. The blend of cracked black pepper and warming spices adds a gentle heat and robust taste, making it perfect for enhancing beef, pork, lamb or chicken. Whether it?s steak, ribs, drumsticks or pork chops ? this coater brings out the best in every cut. This dry rub is ideal for use with all cuts of chicken, pork, pork ribs and also complimenting fish. ## Perfect for Retail and Ready-to-Cook Displays This coater is ideal for transforming plain meat into visually appealing, flavour-forward products your customers will love. Its eye-catching look adds retail value, while the gluten-free formula ensures inclusivity for a wider audience. Simply tumble or hand-apply to freshly prepared meat and let it work its magic.
Usage Rate	8.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
SPICE
SALT
MALTODEXTRIN
DEHYDRATED PEPPERS
DRIED GLUCOSE SYRUP
DEHYDRATED ONION
CITRIC ACID E330
HERB
COLOUR: E160C

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

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	24	UK
Rapeseed Oil	4,760	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,760	UK

Chemical Specification (Typical Analysis):

Salt Level	12% - 16%
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	1,228 KJ 291 Kcal	98 KJ 23 Kcal
Fat	3.6g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	57.4g	4.6g
of which sugars	3.4g	0.3g
Protein	11.5g	0.9g
Salt	14.3g	1.1g
Fibre	7.2g	0.6g

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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