

### PRODUCT SPECIFICATION

Product Title ORIENTAL SALT & PEPPER CRUMB 2.5KG PAIL

Product Code SE73210

Oriental Salt & Pepper Crumb is a deliciously fresh and tangy crumb offering a versatile and flavourful coating mix, that adds a delicious crunch to a wide range of dishes.

The texture of the crumb is perfect for creating a crispy crust on meats, poultry, seafood, and vegetables, whether baked, fried, or air-fried.

#### Glaze preparation:

#### **Product Description**

- 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.

In summary, Oriental Salt & Pepper Crumb is a flavourful and versatile coating mix that adds a crispy texture to a variety of dishes, perfect for those who enjoy the flavours of Oriental cuisine.

Usage Rate 6.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 2.5Kg PAIL

Intended Usage Food Ingredient

### **Ingredient List/Composition**

BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST, COLOUR: PAPRIKA E160C, COLOUR: CURCUMIN E100)

SPICES

SALT

SUGAR

ONION POWDER

DEHYDRATED CHILLI FLAKES

GARLIC POWDER

HERB

#### **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Spice, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

#### Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	1	China
Calcium Carbonate E170	1,773	France
Iron	6	India
Niacin	10	India / China
Folic Acid	1	Switzerland / China
Citric Acid E330	49	UK
Rapeseed Oil	9,884	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	9,884	UK

#### **Chemical Specification (Typical Analysis):**

**Salt Level** 9% - 13%

**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	1,395 KJ 343 Kcal	84 KJ 21 Kcal
Fat	3.5g	0.2g
of which saturates	0.6g	0.0g
Carbohydrate	73.2g	4.4g
of which sugars	12.2g	0.7g
Protein	10.1g	0.6g
Salt	11.0g	0.7g
Fibre	4.5g	0.3g

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

# **Allergenic Ingredient**

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

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.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

Use in a well ventilated area.

Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.

**Disposal:** In accordance with the control of pollution act 1974. **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**

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.

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.

## **Policy**

Sieving Labelling

Storage/Transport

**Health Hazard** 

Fire Hazard

**Procedures** 

Handling Spillage/Disposal

**Emergency First Aid** 

**Legislation & Warranty** Statement

Confidentiality

# **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.





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