



Adding  
Value  
to Food

## 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:**

- 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.

### Oriental Salt & Pepper Crumb 2.5kg Pail

**Product Description**

**Elevate your burger creations** with our **Oriental Salt & Pepper Crumb**, supplied in a handy 2.5kg pail - the perfect addition for butchers looking to offer bold, irresistible flavours. Specially crafted for the discerning meat trade, this premium crumb blend delivers a **delicious fusion of classic oriental spices with a robust salt and pepper seasoning**, guaranteed to turn heads at the counter.

Designed for versatility, this **seasoned crumb coating** is ideal for beef, chicken, or pork, meatballs, and other minced meat products. The balanced spice profile adds a distinctive kick and a satisfying crunch, helping your products stand out and keep customers coming back for more.

- **Perfect for butchers and meat processors** looking to diversify their product range.
- **Convenient 2.5kg pail** - easy to store, easy to use, and great for batch production.
- **Authentic oriental flavour** with aromatic spices and a peppery finish.
- Enhances appearance, texture, and taste of burgers and more.
- **Boosts customer appeal** with a unique seasoning that stands out in display counters.

Whether you're crafting gourmet burgers or innovating new ready-to-cook lines, this **Oriental Salt & Pepper Crumb** offers exceptional flavour, consistency, and visual appeal. Ideal for **retail and catering butchery**, this mix is a must-have to give your products a professional edge.

*Order today and give your burgers a bold, oriental-inspired twist that your customers will love!*

<b>Usage Rate</b>	6.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
BREADCRUMB (WHEATFLOUR ( <b>WHEATFLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), WATER, SALT, RAISING AGENT E535, 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
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):**

<b>Salt Level</b>	9% - 13%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,395 KJ 343 Kcal	84 KJ 21 Kcal
<b>Fat</b>	3.5g	0.2g
of which saturates	0.6g	0.0g
<b>Carbohydrate</b>	73.2g	4.4g
of which sugars	12.2g	0.7g
<b>Protein</b>	10.1g	0.6g
<b>Salt</b>	11.0g	0.7g
<b>Fibre</b>	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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

**Allergenic Ingredient Policy**

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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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 15/09/2025

