PRODUCT SPECIFICATION.

Product Title	TOULOUSE STYLE SAUSAGE SEASONING 1 KG PACK
Product Code	SE24494

Product Description

Toulouse Style Sausage Seasoning - 1 Kg Pack

Give your customers a taste of French gastronomy, with this Toulouse inspired sausage seasoning - a classic French sausage flavouring.

Toulouse Style Sausage Seasoning is crafted to embody the classic flavours of the traditional French sausage from Toulouse, a key component in many French dishes such as cassoulet. This seasoning mix blends rustic, simple ingredients that enhance the natural flavours of pork, creating sausages that are rich, flavourful, and aromatic.

The hallmark of Toulouse Style Sausage Seasoning is its emphasis on herbs & garlic flavour, which give the sausages their distinctive French character. Garlic flavour adds a robust, pungent depth that is both aromatic and flavourful, pairing exceptionally well with the fatty richness of pork. The herb flavours provides a fresh, slightly peppery element that brightens the overall flavour profile, contributing to the sausage's freshness and appeal.

The seasoning also typically features various spices which provides a sharp, spicy kick that contrasts nicely with the richness of the pork. This spice is essential in achieving the bold flavours characteristic of Toulouse sausages. Salt, of course, is crucial not only for enhancing these flavours but also for its role in the curing process, ensuring the sausage retains its moisture and texture upon cooking.

Toulouse Style Sausage Seasoning enhances the meat's flavour and aligns with the culinary traditions of the region in France.

This seasoning is perfect for those who appreciate the subtleties of French cuisine and wish to recreate the authentic taste of Toulouse sausages. It offers a blend that is both simple and sophisticated, providing a delicate balance of flavours that are true to the rustic yet refined nature of French cooking.

Usage Rate	2.20%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
SPICES (**Mustard**)
PRESERVATIVE: SODIUM SULPHITE E221 (**Sulphites**)
DEXTROSE
FLAVOUR ENHANCER E621
ANTIOXIDANT E300
CITRIC ACID E330
COLOUR E120

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT

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	25	UK
Rapeseed Oil	4,953	UK
Sodium Ferrocyanide E535	13	UK
Sodium Hydroxide E524	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,953	UK

Chemical Specification (Typical Analysis):

Salt Level	71% - 87%
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	239 KJ 58 Kcal	5 KJ 1 Kcal
Fat	1.6g	0.0g
of which saturates	0.4g	0.0g
Carbohydrate	9.2g	0.2g
of which sugars	3.7g	0.1g
Protein	2.5g	0.1g
Salt	79.1g	1.7g
Fibre	1.4g	0.0g

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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