



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** FIRESNAPPER CRUMB 2.5KG PAIL

**Product Code** MM37005

### **Firesnapper Crumb 2.5KG Pail - Spicy Crumbs for Butchers**

Add a fiery twist to your counter offerings with **Firesnapper Crumb** - a premium **hot and spicy crumb coating** inspired by the bold flavours of South East Asia. This vibrant breadcrumb mix delivers a punchy taste with red chilli heat and a subtle hint of aniseed, giving your products a standout finish both in flavour and appearance. A hot and spicy South East Asian inspired crumb flavoured with a hint of aniseed and red chilli perfect for breading poultry or edging burgers.

### **The Perfect Spicy Crumb for Butchers**

Specially developed for use in butchery, this **2.5KG pail of Firesnapper Crumbs** is ideal for coating poultry, edging gourmet burgers, or elevating a range of added-value meat products. Whether you're prepping spicy chicken fillets for the display counter or creating an eye-catching rim for your burger creations, this bold crumb delivers both performance and visual impact.

### **Why Use Firesnapper Crumbs?**

- Hot and spicy South East Asian-inspired flavour profile
- Hints of red chilli and aromatic aniseed
- Bright, bold colour for maximum shelf appeal
- Consistent, even coating - perfect for poultry and burgers
- Supplied in a butcher-friendly 2.5KG resealable pail

**Product Description** These **flavoured crumbs** are a brilliant way to add value to your meat counter, allowing you to offer spicy breaded chicken, fiery schnitzels, or premium burgers with an edge that truly stands out. The **Firesnapper Crumb** also holds its texture well during cooking, providing a satisfying crunch that complements the heat and spice.

### **Ideal for Use With:**

- Chicken fillets and thighs
- Turkey escalopes
- Pork steaks
- Handmade spicy burgers
- Ready-to-cook meat products

Make your meat products pop with **premium spicy crumbs** that do more than coat - they add flavour, flair, and profit potential. Choose Firesnapper Crumb for a modern take on traditional breadcrumb coatings.

*For butchers who want their products to stand out - it's time to turn*

*up the heat with Firesnapper.*

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	12 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>WHEAT FLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), WATER, SALT, ANTI CAKING AGENT E535, YEAST)
PINHEAD RUSK (WHEATFLOUR ( <b>WHEAT FLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), SALT, RAISING AGENT E503)
SALT
SUGAR
SPICES
DEHYDRATED ONION
GARLIC GRANULES
DEHYDRATED CHILLI FLAKES
FLAVOUR ENHANCER E621
HERB
ANTIOXIDANT E300
COLOUR E160C

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

Contains ANTIOXIDANT, Spice, SUGAR

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

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

Processing Aid	PPM	Country of Origin
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Calcium Carbonate E170	819	UK
Citric Acid E330	75	UK
Iron	347	UK
Niacin	34	UK
Rapeseed Oil	15,000	UK
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	5	UK
Vegetable Oil	15,000	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
<b>Energy</b>	1,353 KJ 322 Kcal	108 KJ 26 Kcal
<b>Fat</b>	4.6g	0.4g
of which saturates	0.7g	0.1g
<b>Carbohydrate</b>	63.7g	5.1g
of which sugars	15.0g	1.2g
<b>Protein</b>	11.9g	0.9g
<b>Salt</b>	13.3g	1.1g
<b>Fibre</b>	7.8g	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

<b>Allergenic Ingredient Policy</b>	<p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie &amp; Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p>
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	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>	<p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p>
<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>	<p><b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p><b>Disposal:</b> In accordance with the control of pollution act 1974.</p>
<b>Emergency First Aid Procedures</b>	<p><b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p><b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p><b>Inhalation:</b> Remove person to fresh air.</p> <p><b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b></p>
<b>Legislation &amp; Warranty Statement</b>	<p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
<b>Confidentiality</b>	<p>This specification and the information contained within it remains the property of Scobie &amp; Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie &amp; Junor (Estd. 1919) Ltd.</p>

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.

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© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [Technical@scobie-junor.co.uk](mailto:Technical@scobie-junor.co.uk)  
[www.scobie-junor.co.uk](http://www.scobie-junor.co.uk) [www.scobiesdirect.com](http://www.scobiesdirect.com)