



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title**

CHAAT MASALA GLAZE 2.5 KG PAIL

**Product Code**

MM83003

Chaat Masala is a spice blend used in Indian cuisine to add a tangy and spicy flavour to various snacks and street foods. An Indian style masala with a spicy & aromatic curry note.

Chaat Masala is often used to enhance the flavour of popular Indian street foods such as chaat, bhel puri, and aloo tikki. It can also be sprinkled over various meats, fresh fruits and vegetables to add a unique and delicious taste.

Additionally, Chaat Masala can be used as a seasoning for marinades, salads, and other savoury dishes.

Overall, Chaat Masala is a versatile spice blend that adds a bold and zesty flavour to many dishes and snacks.

**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.

### Chaat Masala Glaze 2.5KG Pail

**Product Description**

**Take your counter to the next level with our authentic *Chaat Masala Glaze!*** Perfectly crafted for butchers, this versatile and bold glaze will give your burgers, chicken, lamb, and more an irresistible street-food twist.

Supplied in a convenient **2.5KG pail**, this premium-quality glaze infuses meat with a unique balance of **spicy, tangy, and savoury notes** inspired by traditional Indian chaat masala. It's designed to enhance both flavour and appearance, making your products stand out on the counter and keeping customers coming back for more.

- **Authentic flavour profile:** a perfect blend of warming spices and zesty tang
- **Excellent visual appeal:** rich glaze that clings beautifully to meat
- **Highly versatile:** ideal for burgers, kebabs, poultry, lamb, and more
- **Butcher-friendly packaging:** easy-to-use 2.5KG resealable pail

- **Boosts sales:** adds a vibrant and exotic touch to your counter display

Whether you're creating gourmet burgers or adding excitement to your prepared meats, **Chaat Masala Glaze** delivers on both taste and appearance. **Elevate your offerings and tempt your customers with every bite!**

*Order your 2.5KG pail today and make your display impossible to resist.*

<b>Usage Rate</b>	10.00%
<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>
SUGAR
CORNFLOUR
DRIED GLUCOSE SYRUP
SPICES
DEHYDRATED CHILLI FLAKES
HERB
SALT
LIME JUICE POWDER
XANTHAN GUM E415

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

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

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

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	2	Bulgaria
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):****Salt Level** 4% - 6%**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>	1,435 KJ 344 Kcal	143 KJ 34 Kcal
<b>Fat</b>	4.8g	0.5g
of which saturates	0.6g	0.1g
<b>Carbohydrate</b>	77.2g	7.7g
of which sugars	31.0g	3.1g
<b>Protein</b>	4.6g	0.5g
<b>Salt</b>	5.0g	0.5g
<b>Fibre</b>	8.3g	0.8g

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. 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.
<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>	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 01/08/2025

