

# PRODUCT SPECIFICATION

**Product Title** MEMPHIS SMOKE GLAZE 2.5 KG PAIL

Product Code MM83004

A smoky sweet BBQ flavour with a kick of heat.

Memphis Smoke Glaze is a delicious and flavourful glaze that is perfect for adding

a rich, smoky taste to your favourite meats and dishes.

Memphis Smoke Glaze pairs perfectly with a variety of meats including beef, pork, chicken, and even seafood. It can be used as a marinade or a finishing sauce to add a bold and delicious flavour to your dishes. This glaze is easy to use and versatile, making it a must-have for any barbecue or grilling enthusiast.

**Product Description** 

### 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.

Usage Rate 10.00%

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

**Unit Size** 2.5Kg PAIL

Intended Usage Food Ingredient

| Ingredient List/Composition |  |
|-----------------------------|--|
| SUGAR                       |  |
| YEAST EXTRACT               |  |
| CORNFLOUR                   |  |
| SPICES                      |  |
| CARAMELISED SUGAR POWDER    |  |
| DEHYDRATED CHILLI FLAKES    |  |
| SALT                        |  |
| XANTHAN GUM E415            |  |
| GARLIC POWDER               |  |
| CHILLI POWDER               |  |
| SMOKE FLAVOURING            |  |
| COLOUR E160C                |  |

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

None

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     | trace (<1ppm) | Bulgaria          |
| Silicon Dioxide E551     | 5,070         | UK                |
| Sodium Ferrocyanide E535 | trace (<1ppm) | UK                |
| Sulphur Dioxide E220     | trace (<1ppm) | 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<br>Seasoning | Per 100g of Finished Product |
|----------------------------|--------------------------|------------------------------|
| Energy                     | 1,461 KJ<br>351 Kcal     | 146 KJ<br>35 Kcal            |
| Fat                        | 1.3g                     | 0.1g                         |
| of which saturates         | 0.2g                     | 0.0g                         |
| Carbohydrate               | 79.8g                    | 8.0g                         |
| of which sugars            | 63.7g                    | 6.4g                         |
| Protein                    | 6.7g                     | 0.7g                         |
| Salt                       | 5.1g                     | 0.5g                         |
| Fibre                      | 4.5g                     | 0.5g                         |
| Note: The information prov | ded 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 |

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 

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

**Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** 

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 Sieving raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date

| Labelling   | 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   | <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.   |
| Emergency First Aid<br>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<br>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 <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 |   |

| Customer Approval of Specification |   |  |
|------------------------------------|---|--|
| of this specificatio               | eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed 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 20/12/2025

