# PRODUCT SPECIFICATION.

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| **Product Title** | MEMPHIS SMOKE GLAZE 2.5 KG PAIL |
| **Product Code** | MM83004 |

**Product Description**

## Memphis Smoke Glaze 2.5kg Pail

**Enhance your butchery counter with the irresistible allure of the *Memphis Smoke Glaze*.** Crafted to perfection, this 2.5kg pail delivers the authentic taste of classic Southern BBQ, combining a rich blend of smoky, sweet, and savoury notes that customers will crave.

Designed with professional butchers in mind, this versatile glaze is perfect for adding a deep, smoky finish to a wide range of meats, from pork ribs and chicken thighs to burgers and sausages. Whether you're preparing fresh cuts for your display or marinating meats for ready-to-cook convenience, this glaze guarantees a mouth-watering visual appeal and irresistible flavour.

- **Authentic Memphis BBQ flavour:** A bold blend of smoke, sweetness, and subtle spice.
- **Butcher-friendly format:** Supplied in a convenient 2.5kg pail, ideal for busy counters.
- **Versatile application:** Perfect for glazing meats, marinating, or adding to burger mixes.
- **Boosts sales:** Creates an eye-catching, flavour-packed finish that keeps customers coming back.

Take your butchery offerings to the next level with the **Memphis Smoke Glaze** - the ultimate choice for crafting premium BBQ-style meats that stand out in your counter.

*Order now and bring the true taste of Memphis to your customers!*

**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.

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| **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** |
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| SUGAR |
| YEAST EXTRACT |
| CORNFLOUR |
| SPICES |
| CARAMELISED SUGAR POWDER |
| DEHYDRATED CHILLI FLAKES |
| SALT |
| XANTHAN GUM E415 |
| GARLIC POWDER |

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| CHILLI POWDER |
| SMOKED MALTODEXTRIN |
| 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 | 5,000 | UK |
| Sodium Ferrocyanide E535 | trace (<1ppm) | UK |
| Sulphur Dioxide E220 | 6 | UK |

**Chemical Specification (Typical Analysis):**

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| **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 |
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| **Energy** | 1,457 KJ<br>355 Kcal | 146 KJ<br>35 Kcal |
| **Fat** | 1.3g | 0.1g |
| of which saturates | 0.2g | 0.0g |
| **Carbohydrate** | 80.4g | 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 provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Microbiological Specification (Typical Analysis):**

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| **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 |

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| **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.<br>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.<br>Product label will contain Product Code, Product Name, Best Before Date |

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| **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** | **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** | |
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| 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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© 2026, 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
www.scobie-junor.co.uk www.scobiesdirect.com