



Adding
Value
to **Food**

PRODUCT SPECIFICATION

Product Title SCHNITZEL COATING 1KG PACK

Product Code SE71927

Schnitzel Coating 1KG Pack - Premium Breadcrumbs for Butchers

Give your meat products a deliciously crispy, golden finish with our **Schnitzel Coating 1KG Pack**. Specially developed for butchers, this high-quality **breadcrumb coating** is ideal for creating authentic **schnitzel**, breaded meats, and other coated products that customers will love.

What Is Schnitzel Coating?

Schnitzel Coating is a fine, seasoned breadcrumb mix that provides a crunchy outer layer when cooked. It's perfect for coating pork, chicken, veal, or even vegetables - delivering that classic schnitzel-style texture and taste. Whether you're producing traditional German schnitzels or adding a crispy twist to your meat offerings, this coating is the ideal solution.

Product Description

Perfect for Butchers and Meat Processors

This 1KG pack offers excellent yield and consistency, making it a reliable option for busy butcher counters and food preparation environments. The coating adheres well, fries evenly, and enhances the appearance and flavour of meat cuts - helping you create premium products with minimal fuss.

Why Your Customers Will Love It

The **Schnitzel Coating** delivers a light, crispy texture and a rich, golden finish that looks great on display and tastes even better. Whether pan-fried, oven-baked or deep-fried, it gives your schnitzels and coated meats a satisfying crunch with every bite.

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
BREADCRUMB (WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST, COLOUR: PAPRIKA EXTRACT E160C)
SEA SALT
SPICES
DEXTROSE

Declarable Ingredients for Counter Ticket/Labelling:
Contains Spice

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	1	China
Calcium Carbonate E170	2,220	France
Iron	7	India
Niacin	13	India / China
Folic Acid	2	Switzerland / China
Citric Acid E330	100	UK
Glycerine E422	11	UK
Mixed Tocopherols E306	2	UK
Monopropylene Glycol E1520	11	UK
Polysorbate 80 E433	36	UK
Rapeseed Oil	20,000	UK
Rosemary Extract	2	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	20,000	UK

Chemical Specification (Typical Analysis):

Salt Level	11% - 15%
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	1,407 KJ 338 Kcal	141 KJ 34 Kcal
Fat	4.7g	0.5g
of which saturates	0.2g	0.0g
Carbohydrate	70.9g	7.1g
of which sugars	9.1g	0.9g
Protein	10.8g	1.1g
Salt	12.6g	1.3g
Fibre	6.4g	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 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.

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