



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.

#### **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.

**Product Description**

#### **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.

#### **Key Benefits:**

- High-quality breadcrumbs for professional results
- Perfect for schnitzel, cutlets, nuggets, and more
- Enhances flavour, appearance, and customer appeal
- Easy to use - ideal for in-store butchery prep
- Consistent coverage and golden finish when cooked

#### **Boost Your Butcher's Counter**

Whether you're creating ready-to-cook meal options or preparing products for display, this **Schnitzel Coating** adds a gourmet, deli-style quality to your range. It's also suitable for meat processors offering retail-ready packs or bulk meal prep solutions.

*Add authentic crunch and irresistible flavour to your breaded meats with our Schnitzel Coating 1KG Pack - the butcher's choice for premium schnitzels and golden, breadcrumb-covered products.*

<b>Usage Rate</b>	10.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	1Kg PACK
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
BREADCRUMB ( <b>WHEATFLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN, WATER, SALT, RAISING AGENT E535, YEAST, COLOUR: PAPRIKA 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
Calcium Carbonate E170	2,792	UK
Citric Acid E330	100	UK
Glycerine E422	11	UK
Iron	1,181	UK
Mixed Tocopherols E306	2	UK
Monopropylene Glycol E1520	11	UK
Niacin	115	UK
Polysorbate 80 E433	36	UK
Rapeseed Oil	20,000	UK
Rosemary Extract	2	UK
Sodium Ferrocyanide E535	11	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	17	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
<b>Energy</b>	1,407 KJ 338 Kcal	141 KJ 34 Kcal
<b>Fat</b>	4.7g	0.5g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	70.9g	7.1g
of which sugars	9.1g	0.9g
<b>Protein</b>	10.8g	1.1g
<b>Salt</b>	12.6g	1.3g
<b>Fibre</b>	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. 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.

**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.

<b>Customer Approval of Specification</b>	
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**  
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