

## PRODUCT SPECIFICATION

**Product Title** WHITE SAUCE 1KG PACK

**Product Code** SE41998

### **White Sauce Mix - Essential for Butchers & Meat Preparations**

White Sauce - Made using White Sauce Mix. Our **White Sauce Mix** is the perfect time-saving solution for butchers and meat processors looking to add a creamy, flavour-rich finish to a variety of dishes. Ideal for use with pasta e.g. macaroni, chicken, pork, fish, and vegetable-based recipes, this versatile **White Sauce** delivers smooth, consistent results every time. It can also be used as a base for various recipes.

### **Premium-Quality White Sauce for Butchery Applications**

Whether you're preparing ready-meal lines, pre-prepped oven dishes, or in-store recipe ideas, this **White Sauce Mix** provides a dependable base that complements a wide range of proteins. It's excellent for creating creamy chicken bakes, ham & leek pies, fish dishes, and gratin-style sides. Supplied in 1Kg Pack

### **Why Butchers Choose Our White Sauce Mix:**

- Easy to prepare - simply mix with hot water or milk
- Velvety-smooth texture with a creamy, savoury taste
- Time-saving and consistent for deli and retail use
- Great for oven-ready trays, filled chicken breasts, or pie fillings
- Excellent value in a professional 1KG catering pack

#### **Product Description**

### **Versatile Usage in the Meat Trade**

Our **White Sauce** is trusted by butchers across the UK for its reliable performance and quality finish. Whether you're crafting traditional comfort food or modern convenience meals, this mix offers speed, flavour, and consistency with minimal prep.

Add value to your meat counter with premium prepared dishes made easy using our **White Sauce Mix**. It's an essential addition to any butcher's kitchen looking to elevate their product range and boost customer appeal.

*Enhance your offering with a rich, creamy white sauce customers will love.*

#### **How to use:**

#### **Ingredients:**

- 125g White Sauce Mix
- 875ml Water

#### **Directions:**

- Combine ingredients in a jug and stir with a spoon
- Add to saucepan and heat through to thicken mixture.

**Usage Rate** 12.50%

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

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

| <b>Ingredient List/Composition</b>     |
|--|
| TAPIOCA STARCH                         |
| FULL CREAM MILK POWDER ( <b>Milk</b> ) |
| DRIED GLUCOSE SYRUP                    |
| ONION POWDER                           |
| SALT                                   |
| YEAST EXTRACT                          |
| SPICE EXTRACT                          |
| HERB EXTRACT                           |

**Declarable Ingredients for Counter Ticket/Labeling:**

Contains HERB EXTRACT, Spice Extract

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

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

| Processing Aid             | PPM           | Country of Origin |
|----------------------------|---------------|-------------------|
| Monopropylene Glycol E1520 | 200           | UK                |
| Silicon Dioxide E551       | 1,800         | UK                |
| Sulphur Dioxide E220       | trace (<1ppm) | UK                |

**Chemical Specification (Typical Analysis):**

|                     |   |
|---------------------|---|
| <b>Salt Level</b>   | 2% - 4%   |
| <b>Preservative</b> | None  |
| <b>Colour</b>       | 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>       | 1,136 KJ<br>270 Kcal  | 142 KJ<br>34 Kcal            |
| <b>Fat</b>          | 8.1g                  | 1.0g                         |
| of which saturates  | 0.0g                  | 0.0g                         |
| <b>Carbohydrate</b> | 39.4g                 | 4.9g                         |
| of which sugars     | 3.2g                  | 0.4g                         |
| <b>Protein</b>      | 1.9g                  | 0.2g                         |
| <b>Salt</b>         | 3.2g                  | 0.4g                         |
| <b>Fibre</b>        | 0.0g                  | 0.0g                         |

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):**

|                           |               |
|---------------------------|---------------|
| <b>Total Viable Count</b> | < 100,000/g   |
| <b>Mould Count</b>        | < 1,000/g     |
| <b>Yeast Count</b>        | < 1,000/g     |
| <b>Coliforms</b>          | < 1,000/g     |
| <b>E Coli</b>             | < 10/g        |
| <b>Staph Aureus</b>       | < 50/g        |
| <b>B Cereus</b>           | < 50/g        |
| <b>Salmonella</b>         | 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.

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 raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

**Sieving**

**Labelling**

|   |   |
|---|---|
| <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.<br>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.<br><b>Disposal:</b> In accordance with the control of pollution act 1974.<br><b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation.<br><b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed.<br><b>Inhalation:</b> Remove person to fresh air. |
| <b>Emergency First Aid Procedures</b>       | <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.<br>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.   |

|   |  |
|---|--|
| <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**  
Certified accurate on 27/01/2026

