PRODUCT SPECIFICATION.

Product Title	WHITE SAUCE 1KG PACK
Product Code	SE41998

Product Description

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

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

Ingredient List/Composition
TAPIOCA STARCH
FULL CREAM MILK POWDER (**Milk**)
DRIED GLUCOSE SYRUP
ONION POWDER
SALT
YEAST EXTRACT
SPICE EXTRACT
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
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	14	UK
Silicon Dioxide E551	146	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level	2% - 4%
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	1,144 KJ 273 Kcal	143 KJ 34 Kcal
Fat	8.1g	1.0g
of which saturates	0.1g	0.0g
Carbohydrate	39.2g	4.9g
of which sugars	4.4g	0.6g
Protein	2.0g	0.3g
Salt	3.2g	0.4g
Fibre	1.4g	0.2g

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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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