

Product Description

PRODUCT SPECIFICATION

Product Title GF CHIPOTLE & HONEY GLAZE 2.5 KG PAIL

Product Code SE73312

A sweet glaze with smoky chipotle chilli and a hint of honey. This recipe is inspired by the BBQ smokehouses of the deep south.

Visually you will see a deep red glaze and dark pieces of chipotle chilli with a high gloss finish to make this glaze stand out on your counter.

RECIPE: Chipotle & Honey Glaze with Beans:



Click **HERE** to download the recipe.

Usage Rate 8.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
CORNFLOUR
SPICES
DEHYDRATED CHILLI FLAKES
SALT
CARAMELISED SUGAR POWDER
YEAST EXTRACT
GARLIC POWDER
XANTHAN GUM E415
HONEY POWDER
NATURAL FLAVOURING
COLOUR E160C
SMOKE FLAVOURING

Declarable Ingredients for Counter Ticket/Labelling:

Contains SUGAR

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	1	Bulgaria
Silicon Dioxide E551	430	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	4	UK

Chemical Specification (Typical Analysis):

7% - 10% Salt Level

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	1,449 KJ 347 Kcal	116 KJ 28 Kcal
Fat	2.6g	0.2g
of which saturates	0.5g	0.0g
Carbohydrate	77.8g	6.2g
of which sugars	55.3g	4.4g
Protein	4.3g	0.3g
Salt	8.6g	0.7g
Fibre	6.3g	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):

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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement**

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

Allergenic Ingredient the quality of our seasonings, mixes and functional blends. **Policy**

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 Sieving raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date

Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures** 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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				
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed 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 31/10/2025



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