



Adding  
Value  
to Food

## 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.

### GF Chipotle & Honey Glaze - 2.5KG Pail

**Product Description**

Give your burgers and meats a mouthwatering upgrade with our **Gluten-Free Chipotle & Honey Glaze**. Designed for butchers and food professionals, this premium glaze delivers the perfect balance of **smoky chipotle heat** and **sweet, golden honey**, creating a bold and irresistible flavour profile that keeps customers coming back for more.

### Why Choose Our Chipotle & Honey Glaze?

- **Gluten-Free** - Perfect for customers with dietary requirements.
- **Rich, Smoky-Sweet Flavour** - A fusion of chipotle spice and natural honey sweetness.
- **Easy to Use** - Simply coat your burgers, chicken, or ribs for a premium finish.
- **Perfect for Butchers** - Helps create value-added products that sell.
- **Bulk 2.5KG Pail** - Ideal for high-volume use in butchers, delis, and food service.

### Enhance Your Meat Counter with Premium Flavour

Perfect for glazing **burgers, chicken, ribs, pork, and more**, this chipotle and honey blend ensures a professional, glossy finish with deep, complex flavours. Its versatility makes it a must-have for butchers looking to add high-quality, ready-to-cook options to their range.

### Order Today & Take Your Burgers to the Next Level

Stock up on our **GF Chipotle & Honey Glaze** and create show-stopping meats that fly off the shelves. Order now and bring bold flavour to your butcher's counter!

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

Ingredient List/Composition
SUGAR
CORNFLOUR
SALT
SPICES
CARAMELISED SUGAR POWDER
DEHYDRATED CHILLI FLAKES
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	2	Bulgaria
Silicon Dioxide E551	530	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	1	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 10%
<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>	1,453 KJ 348 Kcal	116 KJ 28 Kcal
<b>Fat</b>	2.0g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	78.9g	6.3g
of which sugars	54.9g	4.4g
<b>Protein</b>	3.9g	0.3g
<b>Salt</b>	8.6g	0.7g
<b>Fibre</b>	5.2g	0.4g

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.

**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.

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

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

Customer Approval of Specification	
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 01/08/2025

