

PRODUCT SPECIFICATION

Product Title	LEMON CHILLI & FENNEL GLAZE 2.5 KG PAIL
Product Code	SE73313
	A fresh and lively glaze - Italian in origin. This fresh lemon glaze gives an alternative to the typical sweet and sticky BBQ recipes.
	The chilli adds a mild kick, and the fennel gives another dimension of flavour.
	Visually this is a yellow high gloss glaze with a red chilli pieces and fennel seed, giving great visual for your counter.
	Add this to chicken or pork for great results.

Get 2 Recipes for Lemon Chilli & Fennel Glaze

Product Description



Usage Rate	5.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition	
SUGAR	
LEMON JUICE POWDER	
DRIED GLUCOSE SYRUP	
CORNFLOUR	
SPICE	
HERB	
SALT	
DEHYDRATED CHILLI FLAKES	
CITRIC ACID E330	
XANTHAN GUM E415	
LEMON OIL	
GARLIC EXTRACT	

Declarable Ingredients for Counter Ticket/Labeling:

Contains Spice, 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
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	3% - 5%
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	1,365 KJ 332 Kcal	68 KJ 17 Kcal
Fat of which saturates	3.5g 0.6g	0.2g 0.0g
Carbohydrate of which sugars	74.4g 30.8g	3.7g 1.5g
Protein	3.0g	0.1g
Salt	3.9g	0.2g
Fibre	9.1g	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

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.

Sieving

All raw materials are sieved with appropriate screens for each particular

Allergenic Ingredient Policy

Labelling	raw material prior to the blending of the product. 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. 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.
Emergency First Aid Procedures	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
Certified accurate on 22/01/2026

