

PRODUCT SPECIFICATION

Product Title COCONUT CURRY GLAZE 2.5 KG PAIL

Product Code SE73314

Inspired by Thai cuisine, our coconut curry glaze is a favourite across our

customers.

Combining a sweet coconut flavour and a slightly spicy curry base with fragrant

herbs, this will add a new dimension to the counter and attract a more

adventurous consumer.

Add this to chicken or pork for a perfect Thai inspired product

Recipe: Coconut Curry Chicken Pasta





Click HERE to download the recipes pdf.

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 |
| DRIED GLUCOSE SYRUP |
| CORNFLOUR |
| SALT |
| SPICE |
| YEAST EXTRACT |
| HERB |
| ONION POWDER |
| COCONUT MILK POWDER |
| LEMON JUICE POWDER |
| MANGO POWDER |
| XANTHAN GUM E415 |
| GARLIC POWDER |
| DEHYDRATED CHILLI FLAKES |

| CHILLI POWDER | |
|--------------------|--|
| NATURAL FLAVOURING | |

Declarable Ingredients for Counter Ticket/Labelling: Contains Herb, 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 |
| Calcium Silicate E552 | 250 | UK |
| Citric Acid E330 | 25 | UK |
| Rapeseed Oil | 5,000 | UK |
| Silicon Dioxide E551 | 250 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | 4 | UK |
| Vegetable Oil | 5,000 | UK |

Chemical Specification (Typical Analysis):

Salt Level 8% - 12%

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 | 1,415 KJ 341 Kcal | 113 KJ 27 Kcal |
| Fat | 2.5g | 0.2g |
| of which saturates | 1.3g | 0.1g |
| Carbohydrate | 77.6g | 6.2g |
| of which sugars | 47.7g | 3.8g |
| Protein | 3.6g | 0.3g |
| Salt | 10.0g | 0.8g |
| Fibre | 2.8g | 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 |

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

Allergenic Ingredient

Nut Statement

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

| 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 05/11/2025



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