



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title**

CHIMICHURRI GLAZE 2.5 KG PAIL

**Product Code**

SE73315

Chimichurri is an Argentinian flavour profile, often served on grilled meat.

This glaze includes garlic, parsley, pepper, and a hint of chilli with a high visual to attract customers to the counter.

It works great on beef, chicken, or pork.

**Get 3 Recipes for Chimichurri Glaze:**



**Product Description**

Click [HERE](#) to download the recipes pdf.

### Chimichurri Glaze - 2.5kg Pail

**Bring bold Argentinian flavour to your burgers, steaks, and grills with our premium Chimichurri Glaze.**

Perfect for butchers, delis, and food professionals, this vibrant glaze delivers a rich blend of fresh herbs, garlic, and a touch of spice, adding a mouth-watering finish to any meat.

### Why Choose Our Chimichurri Glaze?

- **Authentic Flavour:** Inspired by the classic Argentinian condiment, it brings a fresh and zesty kick to your meat.
- **Easy to Use:** Simply brush onto burgers, steaks, or chicken for an instant flavour boost.
- **Versatile Application:** Ideal for burgers, grills, skewers, and marinades.
- **Professional-Grade:** Supplied in a convenient 2.5kg pail, perfect for butchers and food service businesses.

Enhance your meat counter and attract customers with this irresistible, flavour-packed glaze. Whether you're looking to create

standout burgers or delicious pre-marinated cuts, our Chimichurri Glaze is the perfect solution.

<b>Usage Rate</b>	2.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
CORNFLOUR
SPIRIT VINEGAR POWDER
SALT
ONION POWDER
SPICES
GARLIC POWDER
DEHYDRATED PEPPERS
GARLIC GRANULES
HERB
DEHYDRATED CHILLI FLAKES
YEAST EXTRACT
GARLIC EXTRACT

**Declarable Ingredients for Counter Ticket/Labelling:**  
Contains Dehydrated Peppers, Herb, 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
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	8% - 12%
<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>	1,385 KJ 328 Kcal	28 KJ 7 Kcal
<b>Fat</b>	4.4g	0.1g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	70.4g	1.4g
of which sugars	21.2g	0.4g
<b>Protein</b>	5.6g	0.1g
<b>Salt</b>	10.5g	0.2g
<b>Fibre</b>	4.9g	0.1g

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.

**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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date 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 15/09/2025

