

PRODUCT SPECIFICATION

Product Title GF SMOKEHOUSE SAUSAGE MIX 1.5 KG PACK

Product Code SE24576

This recipe is inspired by the BBQ smokehouses of the deep south of the USA.

A smoky and spicy smokehouse sausage. Great in a chicken, beef, or pork

Product Description sausage.

This is one of our favourites and will add a real American BBQ flavour profile to

your counter.

Usage Rate 15.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition	
PEA FLOUR	
SUGAR	
SALT	
YEAST EXTRACT	
SPICES	
DEHYDRATED CHILLI FLAKES	
CARAMELISED SUGAR POWDER	
GARLIC POWDER	
STABILISER E450(I)	
STABILISER E451(I)	
COLOUR E160C	
SMOKE FLAVOURING	
PRESERVATIVE E223 (SO2)	
ANTIOXIDANT E300	

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, PRESERVATIVE, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	59	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 7% - 11%

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	1,392 KJ 330 Kcal	209 KJ 49 Kcal
Fat	3.1g	0.5g
of which saturates	0.5g	0.1g
Carbohydrate	54.7g	8.2g
of which sugars	19.3g	2.9g
Protein	18.3g	2.7g
Salt	8.9g	1.3g
Fibre	7.7g	1.2g

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

Nut Statement

Allergenic Ingredient Policy

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 raw material prior to the blending of the product.
Labelling	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.
Emergency First Aid Procedures	Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.
riocedures	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
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 Spe	cification
Please sign and return this spe	ecification to technical@scobie-junor.co.uk to confirm formal acceptance

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

