

PRODUCT SPECIFICATION

Product Title DECORATION BLEND FRANCE CRUMB 1KG PAIL

Product Code MM41401

Decoration Blend France Crumb - 1KG Pail for Butchers & Meat Processors

Add premium presentation and visual impact to your meat products with our **Decoration Blend France Crumb**. Supplied in a convenient **1KG pail**, this vibrant decorative crumb has been expertly developed for high street butchers and professional food processors who want to make their counter displays stand out.

What is Decoration Blend France Crumb?

Product Description

Decoration Blend France Crumb is a colourful, flavour-enhancing crumb coater that features a vibrant blend of red pepper flakes, green herbs such as parsley, and subtle spices. Ideal for coating or garnishing meat and poultry products - such as coating or edging burgers and for sprinkling over fish - this crumb adds a crunchy texture and eye-catching finish that customers won't be able to resist.

Perfect for:

- Burgers, meatballs, pastas, stir-frys and ready meals
- Stuffed chicken fillets or pork escalopes
- Gourmet meat displays and ready-to-cook trays

Usage Rate 4.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition	
DEHYDRATED PEPPERS	
HERB	
SPICE EXTRACT (Celery)	

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, Herb, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

No non declarable processing aids

Chemical Specification (Typical Analysis):

0% - 0% Salt Level **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	1,158 KJ 276 Kcal	46 KJ 11 Kcal			
Fat	11.1g	0.4g			
of which saturates	0.4g	0.0g			
Carbohydrate	44.2g	1.8g			
of which sugars	4.0g	0.2g			
Protein	18.0g	0.7g			
Salt	0.3g	0.0g			
Fibre 16.4g 0.7g 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	10	the	best	of	our	knowledge	, al	I produc	ts produce	d 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 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/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.

IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE

Legislation & Warranty Statement

Emergency First Aid

Procedures

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 Appr	oval of Specification
of this specificatio	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 04/11/2025



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