



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

## PRODUCT SPECIFICATION

**Product Title** ALL PURPOSE GRAVY 1KG PACK

**Product Code** SE41871

### All Purpose Gravy 1KG Pack - Butcher's Essential Gravy Mix

Elevate your offering with our **All Purpose Gravy 1KG Pack** - a premium, traditional-style **gravy mix** that butchers can rely on for consistent flavour and performance. Whether it's for roast dinners, hot deli meals, or ready-to-eat options, this rich and savoury **gravy** enhances any meat dish, making it a must-have addition to your shop. Our All Purpose Gravy is a great time saving solution, use just one gravy across all of your applications.

### Rich, Traditional Flavour - Gluten Free

**Product Description** This **gravy mix** delivers a deep, meaty taste with a smooth consistency, ideal for serving over beef, pork, chicken, lamb, or even sausages. It's made without gluten, so it's suitable for a wider range of dietary requirements - helping you cater to today's health-conscious and allergen-aware customers. The product is easy to use and can be customised by adding additional ingredients.

### Perfect for Butchers & Hot Counters

Easy to prepare and designed for foodservice use, our 1KG pack produces a large batch of **gravy** with minimal fuss. Whether you're offering hot pies, roast dinner kits, or grab-and-go meals, this **gravy mix** adds value, convenience, and irresistible flavour to your range. Deliver consistency, a glossy visual appearance and a great flavour which will compliment chicken, beef and pork.

**Usage Rate** 7.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
WHEAT FLOUR ( <b>WHEAT</b> FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
MODIFIED MAIZE STARCH
SALT
HVP ( <b>Soybeans</b> )
COLOUR E150C
ONION POWDER
YEAST EXTRACT
SUGAR
DEXTROSE
SPICE EXTRACT ( <b>Celery</b> )

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains COLOUR, Spice Extract, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD**.

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,312	France
Iron	4	India
Niacin	7	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	23	UK
Monopropylene Glycol E1520	40	UK
Rapeseed Oil	4,693	UK
Silicon Dioxide E551	750	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,693	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	14% - 20%
<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>	1,195 KJ 282 Kcal	84 KJ 20 Kcal
<b>Fat</b>	1.1g	0.1g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	62.1g	4.4g
of which sugars	0.8g	0.1g
<b>Protein</b>	5.2g	0.4g
<b>Salt</b>	17.1g	1.2g
<b>Fibre</b>	1.4g	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

<b>Nut Statement</b>	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.
<b>Allergenic Ingredient Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	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**

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