PRODUCT SPECIFICATION.

Product Title	GLUTEN FREE SCOTCH PIE MIX 1KG PACK
Product Code	SE51083
Product Description	Gluten Free Scotch Pie Mix - 1Kg pack This is the Gluten Free version of our award-winning Scotch Pie Mix is crafted for bakeries and pie producers who want to deliver authentic Scotch Pies with ease. This versatile mix brings together a carefully balanced blend of seasonings and spices, giving every bake a rich, traditional flavour with a distinctive peppery kick - all while letting you cater to the gluten free market. It provides a consistent base that helps bakers achieve reliable results batch after batch. Designed to save time without compromising quality, it ensures every pie meets customer expectations for flavour and texture.
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
POTATO STARCH
SALT
SPICES
ISOLATED SOYA PROTEIN (**Soybeans**)

Declarable Ingredients for Counter Ticket/Labelling:
Contains SPICE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	75	UK
Rapeseed Oil	15,000	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	15,000	UK

Chemical Specification (Typical Analysis):

Salt Level	16% - 22%
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	1,238 KJ 293 Kcal	124 KJ 29 Kcal
Fat	2.9g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	49.4g	4.9g
of which sugars	1.6g	0.2g
Protein	16.1g	1.6g
Salt	19.0g	1.9g
Fibre	5.7g	0.6g

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	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

	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. **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 Specification	
Please sign and return this specification to **technical@scobie-junor.co.uk** 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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