PRODUCT SPECIFICATION.

Product Title	PIE & PASTRY GLAZE ZERO ALLERGEN 2.5KG PAIL
Product Code	SE51085

Product Description

Pie & Pastry Glaze - Simply Add Water

Give your pies, sausage rolls and savoury pastries a professional bakery finish with our **Pie & Pastry Glaze**. Specially developed for butchers, bakers and food manufacturers, this easy-to-use glaze produces an attractive golden colour and glossy finish that helps your products stand out in the display cabinet.

Simply add water to create a smooth, ready-to-use glaze. Specially formulated to deliver a natural golden colour and long-lasting shine, it enhances the appearance of pies, sausage rolls, pasties and sweet pastries alike. Simply brush or spray onto pastry before baking to achieve a consistent, appetising finish that catches the eye and encourages sales.

Usage rate: 16% powder to 84% water.

Key Features

- Simply add water for quick and easy preparation
- Produces a rich golden colour with a long-lasting glossy finish
- Ideal for pies, sausage rolls, pasties and sweet pastries
- Suitable for brushing or spraying before baking
- Enhances product appearance and shelf appeal
- Consistent, reliable results every time
- Perfect for butcher shops, bakeries and food manufacturers

Whether you're producing traditional pork pies, steak pies, family pies, sausage rolls or handcrafted pastries, our **Pie & Pastry Glaze** delivers a consistently attractive finish that gives your products a premium look and helps maximise their appeal at the point of sale.

Create bakery products that catch the eye and drive sales.

Usage Rate	16.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
MALTODEXTRIN
MODIFIED POTATO STARCH
DEXTROSE
CARAMELISED SUGAR POWDER
COLOUR E160A

Declarable Ingredients for Counter Ticket/Labelling:
None

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	25	UK
Rapeseed Oil	5,000	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	0% - 0%
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	1,595 KJ 379 Kcal	255 KJ 61 Kcal
Fat	0.5g	0.1g
of which saturates	0.1g	0.0g
Carbohydrate	92.3g	14.8g
of which sugars	13.9g	2.2g
Protein	0.5g	0.1g
Salt	0.0g	0.0g
Fibre	0.0g	0.0g

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.
	Product label will contain Product Code, Product Name, Best Before Date

Labelling	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
Certified accurate on 08/11/2026

© 2026, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk
www.scobie-junor.co.uk www.scobiesdirect.com