



Adding
Value
to
Food

PRODUCT SPECIFICATION.

Product Title GF INDIAN STYLE SAUSAGE ROLL MIX 1KG PACK

Product Code SE51091

Indian Style Sausage Roll Mix

Bring bold, authentic Indian-inspired flavour to your savoury bakery range with our Indian Style Sausage Roll Mix. Expertly blended with aromatic spices, herbs and seasonings, this easy-to-use mix delivers rich, warming flavour with every bite.

Product Description Designed for consistent results and excellent flavour distribution, it is ideal for butchers, bakers, foodservice operators and manufacturers looking to create premium sausage rolls with a unique twist.

- Authentic Indian-inspired flavour profile
- Perfect for sausage rolls and savoury pastry products
- Easy to blend into meat fillings
- Consistent flavour and performance
- Rich aroma with subtle spice warmth

Usage Rate 17.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
PEA FLOUR
SUGAR
SPICES
POTATO STARCH
SALT
GARLIC POWDER
ONION POWDER
HERB
GARLIC GRANULES
YEAST EXTRACT
DEHYDRATED CHILLI FLAKES
STABILISER E450(I)
STABILISER E451(I)
PRESERVATIVE E223 (SO2)
ANTIOXIDANT E300
NATURAL FLAVOURING
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/ Labelling:

Contains ANTIOXIDANT, Herb, PRESERVATIVE, Spice, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Calcium Silicate E552	115	UK
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	115	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level	6% - 8%
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	1,356 KJ 322 Kcal	231 KJ 55 Kcal
Fat	2.8g	0.5g
of which saturates	0.4g	0.1g
Carbohydrate	60.8g	10.3g
of which sugars	16.4g	2.8g
Protein	14.6g	2.5g
Salt	6.9g	1.2g
Fibre	7.5g	1.3g

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. 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

Allergenic Ingredient Policy

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
Certified accurate on 20/05/2026

