



Adding
Value
to
Food

PRODUCT SPECIFICATION.

Product Title BLACKENED CAJUN SEASONING ZERO 2.5KG PAIL

Product Code SE74003

Blackened Cajun Seasoning

Bring bold Southern-inspired flavour to your meat products with **Blackened Cajun Seasoning**. This versatile seasoning blend delivers a smoky, spicy Cajun-style taste with an attractive blackened finish when cooked.

Ideal for use as a **coater or surface seasoning**, it is perfect for butchers looking to add value to chicken, pork, beef and other meat products. Simply apply to fresh cuts, fillets, wings, drumsticks or kebabs to create eye-catching, ready-to-cook products.

Product Description

- Cajun-style flavour with a smoky chilli kick
- Ideal as a coater for chicken, pork, beef and other meats
- Creates an attractive blackened appearance during cooking
- Made without any of the 14 major allergens
- Easy to apply for consistent flavour and presentation
- Perfect for retail displays, BBQ ranges and ready-to-cook products

Typical Applications

- Chicken fillets
- Chicken wings and drumsticks
- Pork steaks and chops
- Beef steaks and stir-fry strips
- Kebabs and skewers
- BBQ and grill products

Usage Rate 0.01%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SPICES
SALT
ONION POWDER
CHILLI POWDER
GARLIC POWDER
HERB
DEHYDRATED CHILLI FLAKES
CITRIC ACID E330

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Herb, 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	50	UK
Rapeseed Oil	10,000	UK
Sodium Ferrocyanide E535	4	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level	23% - 31%
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	943 KJ 225 Kcal	0 KJ 0 Kcal
Fat	8.5g	0.0g
of which saturates	1.3g	0.0g
Carbohydrate	41.5g	0.0g
of which sugars	4.3g	0.0g
Protein	9.4g	0.0g
Salt	27.2g	0.0g
Fibre	18.0g	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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient Policy

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.
Legislation & Warranty Statement	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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 23/06/2026

