PRODUCT SPECIFICATION.

Product Title	REDCURRANT & ROSEMARY GLAZE 2.5KG PAIL
Product Code	MM22601
Product Description	Redcurrant & Rosemary Glaze has a subtle fruity taste with visual rosemary. It is commonly used as a glaze for roasted meats, such as lamb, pork, or chicken. Overall, Redcurrant & Rosemary Glaze is a versatile and flavourful condiment that can add a touch of sophistication to any dish. **Glaze preparation:** • Weigh the product to be glazed, and put it in a bag. • Add glaze at about 8% of the product weight. • Shake until completely coated. • Keep refrigerated for at least 30 minutes for the flavour to infuse.
Usage Rate	8.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
MODIFIED MAIZE STARCH
DRIED GLUCOSE SYRUP
SALT
FLAVOURING
TOMATO POWDER
DEHYDRATED PEPPERS
DEHYDRATED ONION
HERB
YEAST EXTRACT
CITRIC ACID E330
XANTHAN GUM E415
SPICE
COLOUR: E160C
ONION POWDER
GARLIC POWDER

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, Herb, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	618	Spain
Citric Acid E330	24	UK
Rapeseed Oil	4,806	UK
Silicon Dioxide E551	618	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	3	UK
Vegetable Oil	4,806	UK

Chemical Specification (Typical Analysis):

Salt Level	7% - 11%
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	1,415 KJ 337 Kcal	113 KJ 27 Kcal
Fat	1.8g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	78.8g	6.3g
of which sugars	54.9g	4.4g
Protein	3.2g	0.3g
Salt	9.0g	0.7g
Fibre	3.0g	0.2g

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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