

### PRODUCT SPECIFICATION

Product Title IRISH PORK SAUSAGE MIX 1.5KG PACK

**Product Code** SE22925

A simple yet sensational blend of spices makes for a classic Irish breakfast

**Product Description** sausage

Please note: The sell by date for it is 20 August 2023. As long as you use it soon

after you get it, then you've got yourself a bargain!

Usage Rate 15.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

# Ingredient List/Composition

PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM

CARBONATE, NIÀCIN, IRON, THÌAMIN), SALT, RAISING AGENT E503)

WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,

THIAMIN)

SALT

DEXTROSE

SPICE

PRESERVATIVE E223 (SO2)

STABILISER E450(I)

STABILISER E451(I)

ANTIOXIDANT E301 E331

SPICE EXTRACT

HERB EXTRACT

#### **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant, HERB EXTRACT, PRESERVATIVE, SPICE, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	<b>Country of Origin</b>
Thiamin	2	China
Calcium Carbonate E170	349	France
Niacin	14	India
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	25	UK
Monopropylene Glycol E1520	121	UK
Rapeseed Oil	5,063	UK
Silicon Dioxide E551	1,088	UK
Sodium Ferrocyanide E535	12	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,063	UK
Iron	148	USA

#### **Chemical Specification (Typical Analysis):**

**Salt Level** 7% - 10%

**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	1,497 KJ 354 Kcal	225 KJ 53 Kcal
Fat	2.1g	0.3g
of which saturates	0.5g	0.1g
Carbohydrate	73.0g	11.0g
of which sugars	2.1g	0.3g
Protein	9.0g	1.3g
Salt	6.9g	1.0g
Fibre	3.9g	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	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water.
Emergency First Aid Procedures	Disposal: In accordance with the control of pollution act 1974.  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 Spec	ification
Please sign and return this spec of this specification. All specific contrary is received after 10 wo	cification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance ations issued will be deemed to be accepted if no communication to the orking days.
Signature:	<i>y</i> ,

Manufactured in BRCGS certificated blending facility # 8511005.

Print name:

Position:

Date:



## Certified accurate on 02/08/2025

© 2025, 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.scobie-junor.co.uk