

PRODUCT SPECIFICATION

Product Title TOULOUSE SAUSAGE MIX 1.5KG PACK

Product Code SE23145

Product Description French style sausage with garlic and parsley.

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, FOLIC ACID, THIAMIN), SALT, RAISING

AGENT E503(II))

SALT

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

FOLIC ACID, THIAMIN)

RED WINE EXTRACT POWDER (SO2)

GARLIC GRANULES

GARLIC POWDER

HERB

SPICE

DEXTROSE

PRESERVATIVE E223 (**SO2**)

STABILISER E450(I)

STABILISER E451(I)

ANTIOXIDANT E301 E331

ONION EXTRACT

SPICE EXTRACT

GARLIC EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	2	China
Calcium Carbonate E170	2,742	France
Iron	8	India
Niacin	15	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	50	UK
Humectant E1520	57	UK
Monopropylene Glycol E1520	70	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	773	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 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	1,487 KJ 352 Kcal	223 KJ 53 Kcal
Fat	2.4g	0.4g
of which saturates	0.4g	0.1g
Carbohydrate	72.1g	10.8g
of which sugars	1.3g	0.2g
Protein	9.2g	1.4g
Salt	7.9g	1.2g
Fibre 4.4g 0.7g 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/q

Salmonella Absent in 25g

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** not contain any nuts or nut derivatives. However, we cannot quarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed **Fire Hazard** in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with **Emergency First Aid**

Procedures

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			
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed 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 01/11/2025



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