

PRODUCT SPECIFICATION

Product Title ORGANIC LAMB & WILD ROSEMARY SAUSAGE 1KG

Product Code OG10200/1

A tasty blend of organic rosemary, ideal for complementing the rich flavour of lamb. Made entirely from organic ingredients. **Product Description**

11.00% **Usage Rate**

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

Unit Size 1Kg PACK

Intended Usage Organic/Premium Food Ingredient

Ingredient List/Composition
ORGANIC BREADCRUMB (ORGANIC WHEAT FLOUR, WATER, SALT,
YEAST)
ORGANIC POTATO STARCH
SEA SALT
ORGANIC RUBBED ROSEMARY
ANTIOXIDANT E300
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND SAGE
ORGANIC GROUND CORIANDER
ORGANIC GROUND NUTMEG
ORGANIC ROSEMARY EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Iron	859	UK
Niacin	83	UK
Sodium Ferrocyanide E535	8	UK
Thiamin	12	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 13%

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	1,265 KJ 298 Kcal	139 KJ 33 Kcal
Fat	1.6g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	66.6g	7.3g
of which sugars	3.4g	0.4g
Protein	7.2g	0.8g
Salt	10.4g	1.1g
Fibre	3.6g	0.4g
Note: The information prov	lded is aiven in aood	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

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 guarantee

that they are nut free. For more information please see our Nut Policy. The Organic Blending Company 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.

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

Policy

Allergenic Ingredient

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. Organic products should be segregated from non-organic products. 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** water should prevent irritation. **Procedures Eve 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** The product will be produced in accordance with all current relevant EU Legislation & Warranty Legislation. The information provided is given in good faith and is based Statement 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. This specification and the information contained within it remains the Confidentiality 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. Satisfies the requirements of regulations EC 834/2007 (amended by EC **Organic** 967/2008) and EC 889/2008 (amended by EC 710/2009). Audited to organic standards by the Organic Farmers & Growers, Registration # UKP0259.

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:

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 30/10/2025



www.scobie-junor.co.uk www.scobiesdirect.com