

PRODUCT SPECIFICATION

Product Title ORGANIC OLD ENGLISH PORK SAUSAGE MIX 1KG

Product Code OG10030/1

A tasty blend of herbs and spices with a hint of black pepper. Made entirely from **Product Description**

organic ingredients.

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 GROUND WHITE PEPPER
ANTIOXIDANT E300
ORGANIC SUGAR
ORGANIC GROUND SAGE
ORGANIC GROUND GINGER
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND NUTMEG
ORGANIC RUBBED THYME
ORGANIC RUBBED PARSLEY
ORGANIC GROUND THYME
ORGANIC RUBBED SAGE
ORGANIC GROUND CAYENNE
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	822	UK
Niacin	80	UK
Sodium Ferrocyanide E535	7	UK
Thiamin	12	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 12%

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	1,305 KJ 305 Kcal	144 KJ 34 Kcal
Fat	1.9g	0.2g
of which saturates	0.6g	0.1g
Carbohydrate	69.3g	7.6g
of which sugars	5.0g	0.5g
Protein	7.6g	0.8g
Salt	9.8g	1.1g
Fibre	5.3g	0.6a

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

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				
	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 29/11/2025



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