



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title GARLIC BUTTER GLAZE 2.5KG PAIL

Product Code MM30601

Garlic butter glaze has a deliciously buttery flavour which compliments the garlic.

The resulting flavour has a rich, buttery taste with a subtle garlicky flavour that adds depth and complexity to any dish. Garlic butter glaze is commonly used as a topping for meats such as chicken, steak, or fish.

Glaze preparation:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

Overall, garlic butter glaze is a versatile condiment that adds a burst of flavour to any meal, making it a popular choice among butchers, home cooks and professional chefs alike.

Garlic Butter Glaze 2.5KG Pail

Elevate your burgers, steaks, and more with our premium Garlic Butter Glaze, now available in a convenient 2.5KG pail.

Product Description

Specially crafted for butchers, this rich and indulgent glaze combines the smooth, savoury taste of garlic with the irresistible creaminess of butter, creating a mouth-watering finish that will keep your customers coming back for more.

Perfect for adding a luxurious touch to burgers, chicken, pork, and beef cuts, this versatile glaze delivers maximum flavour with minimal effort. Simply brush it on before or after cooking to create a golden, glossy coating and a burst of delicious garlic butter flavour.

- **Butcher's choice:** Ideal for counter displays and ready-to-cook lines
- **Premium quality:** Crafted to help you deliver a professional, restaurant-quality finish
- **Versatile use:** Perfect for burgers, steaks, chicken fillets, pork chops, and more
- **Convenient size:** Supplied in a 2.5KG pail for easy storage and handling

Enhance your range and boost customer satisfaction with the Garlic Butter Glaze - an essential addition to any butcher's shop.

Order now and add irresistible flavour to your meat products!

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
SALT
RUSK (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503)
MODIFIED MAIZE STARCH
GARLIC POWDER
RICE FLOUR
DRIED GLUCOSE SYRUP
SPICE
HERB
NATURAL FLAVOURING (Milk)
YEAST EXTRACT
GARLIC EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Spice, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	3	China
Calcium Carbonate E170	482	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Niacin	20	India
Citric Acid E330	31	UK
Rapeseed Oil	6,299	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	6,299	UK
Iron	204	USA

Chemical Specification (Typical Analysis):

Salt Level 14% - 18%

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	1,306 KJ 316 Kcal	104 KJ 25 Kcal
Fat	1.4g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	71.6g	5.7g
of which sugars	31.7g	2.5g
Protein	5.2g	0.4g
Salt	16.1g	1.3g
Fibre	2.7g	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

Allergenic Ingredient Policy	<p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p>
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	<p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p>
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	<p>Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p>Disposal: In accordance with the control of pollution act 1974.</p>
Emergency First Aid Procedures	<p>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p>Inhalation: Remove person to fresh air.</p> <p>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</p>
Legislation & Warranty Statement	<p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
Confidentiality	<p>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.</p>

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
Certified accurate on 15/06/2025



© 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.scobiesdirect.com