



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title**

MAPLE GLAZE 2.5KG PAIL

**Product Code**

SE71685

Our Maple Glaze is a sweet, sticky and flavourful topping

Popular for putting on meats, such as ham or chicken.

This Maple glaze has a rich, sweet taste with a slightly caramelized flavour that pairs well with a variety of foods.

**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.

### Maple Glaze 2.5kg Pail

**Enhance your meat counter with the rich, sweet flavour of our premium Maple Glaze, supplied in a convenient 2.5kg pail.**

**Product Description**

Crafted specifically for professional butchers, this versatile glaze adds a mouth-watering golden finish to pork, poultry, beef, and game. With a balanced blend of maple sweetness and subtle savoury notes, it transforms everyday cuts into irresistible, display-ready favourites that will keep your customers coming back for more.

Whether you're prepping for the BBQ season, festive roasts, or creating standout deli options, this easy-to-apply glaze delivers consistent results every time. Simply brush or tumble onto meat for a glossy, caramelised finish that looks as good as it tastes.

- **Perfect for pork, chicken, beef, and game**
- **Ready-to-use and quick to apply**
- **Professional-grade glaze ideal for butchers**
- **Supplied in a sturdy 2.5kg pail - ideal for busy shops**
- **Boosts visual appeal and enhances flavour**

Stand out from the competition and give your counter the shine it deserves with our Maple Glaze - a trusted choice for butchers seeking quality and customer satisfaction.

**Usage Rate**

8.00%

**Best Before Dates**

24 months from date of manufacture

**Unit Size**

2.5Kg PAIL

**Intended Usage**

Food Ingredient

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<b>Ingredient List/Composition</b>
SUGAR
MODIFIED POTATO STARCH
SALT
DEHYDRATED PEPPERS
RICE FLOUR
FLAVOURING
DRIED GLUCOSE SYRUP
CARAMELISED SUGAR POWDER
TOMATO POWDER
ONION POWDER
YEAST EXTRACT
XANTHAN GUM E415
GARLIC POWDER
HERB
NATURAL COLOUR E160C
SPICE EXTRACT

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

Contains Dehydrated Peppers, Spice Extract, SUGAR

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

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	312	Spain
Citric Acid E330	24	UK
Monopropylene Glycol E1520	98	UK
Proplene glycol E1520	5,985	UK
Rapeseed Oil	4,870	UK
Silicon Dioxide E551	1,192	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,870	UK

**Chemical Specification (Typical Analysis):**

**Salt Level** 6% - 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
<b>Energy</b>	1,425 KJ 342 Kcal	114 KJ 27 Kcal
<b>Fat</b>	2.0g	0.2g
of which saturates	0.1g	0.0g
<b>Carbohydrate</b>	79.4g	6.4g
of which sugars	53.9g	4.3g
<b>Protein</b>	3.3g	0.3g
<b>Salt</b>	8.3g	0.7g
<b>Fibre</b>	1.8g	0.1g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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**

**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water.

**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 Specification	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> 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 31/07/2025



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