PRODUCT SPECIFICATION.

Product Title	BOEREWORS SOUTH AFRICAN SAUSAGE SEASONING
Product Code	SE23375
Product Description	**Boerewors South African Sausage - 2.5KG Pail** Rich in coriander, nutmeg, pepper and allspice, Boerewors is the traditional South African sausage. Made to a traditional recipe, this product is a perfect addition to any summer BBQ. Boerewors is a traditional South African sausage that is an essential part of the country's culinary heritage, particularly popular at braais, or barbecues. The name "boerewors" is derived from the Afrikaans words "boer," meaning farmer, and "wors," meaning sausage. This reflects its origins among the farming communities in South Africa. Boerewors is distinctive for its thick, coiled appearance, typically formed into a continuous spiral that can be easily cooked and served in sizable portions. The sausage is made from a mix of coarsely ground meats, commonly beef, though pork and lamb can also be included. What sets boerewors apart is not just its shape but also its specific seasoning blend, which is rich in spices and robust flavours. The traditional spice mix for boerewors includes coriander, black pepper, with variations often featuring nutmeg and allspice. Coriander is the dominant spice, giving boerewors its characteristic warm, earthy tone with a hint of citrus. Black pepper adds a pungent heat. This blend of spices creates a complex flavour profile that enhances the natural flavours of the meat. The meat-to-fat ratio in boerewors is carefully managed to ensure that the sausages are juicy and flavourful, perfect for cooking over open flames. The high fat content helps keep the sausage moist during cooking, allowing it to develop a crispy exterior while maintaining a tender and succulent interior. Boerewors is typically served hot off the grill with a side of pap, a traditional South African porridge made from maize, or with bread rolls, making it a hearty and satisfying meal that encapsulates the spirit of South African communal dining and hospitality.
Usage Rate	2.20%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SPICES
SALT

Declarable Ingredients for Counter Ticket/Labelling:
None

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sodium Ferrocyanide E535	4	UK

Chemical Specification (Typical Analysis):

Salt Level	23% - 31%
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	1,022 KJ 244 Kcal	22 KJ 5 Kcal
Fat	13.6g	0.3g
of which saturates	4.6g	0.1g
Carbohydrate	40.5g	0.9g
of which sugars	5.5g	0.1g
Protein	7.6g	0.2g
Salt	27.3g	0.6g
Fibre	21.6g	0.5g

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 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.
Emergency First Aid Procedures	**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 **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
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