

PRODUCT SPECIFICATION

Product Title GLUTEN FREE GLENFRESH BEEF SAUSAGE MIX 1.5KG

Product Code SE11985

Product Description Old favourite beef sausage, spiced with nutmeg and coriander with a hint of

thyme.

Usage Rate 15.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
POTATO STARCH
RICE FLOUR
SALT
DEXTROSE
PRESERVATIVE E223 (SO2)
STABILISER E450(I)
STABILISER E451(I)
SPICES
ANTIOXIDANT E301 E331
SPICE EXTRACT
COLOUR E120
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, HERB EXTRACT, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Monopropylene Glycol E1520	94	UK
Silicon Dioxide E551	844	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sodium Metabisulphite E223	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level 4% - 7%

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	1,439 KJ 339 Kcal	216 KJ 51 Kcal	
Fat	0.5g	0.1g	
of which saturates	0.1g	0.0g	
Carbohydrate	82.2g	12.3g	
of which sugars	0.7g	0.1g	
Protein	2.6g	0.4g	
Salt	5.6g	0.8g	
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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient Policy

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 and Batch Number.

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 HazardThis 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.

 $\textbf{Eye Exposure:} \ \ \textbf{Wash with water until irritation ceases.} \ \ \textbf{Seek medical}$

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

Emergency First Aid

Procedures

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

Labelling

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				
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. 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 02/11/2025



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