

PRODUCT SPECIFICATION

Product Title GLUTEN FREE GOLD PORK SAUSAGE MIX 1.5KG

Product Code SE23635

Product Description A lightly tinted, sweet pork sausage with ginger, mace and coriander.

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	
RICE FLOUR	
POTATO STARCH	
SALT	
DEXTROSE	
PRESERVATIVE E223 (SO2)	
STABILISER E450(I)	
STABILISER E451(I)	
SPICE EXTRACT	
ANTIOXIDANT E301 E331	
COLOUR E120	

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, 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	218	UK
Silicon Dioxide E551	1,965	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 5% - 8%

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	1,402 KJ 330 Kcal	210 KJ 50 Kcal
Fat	0.6g	0.1g
of which saturates	0.1g	0.0g
Carbohydrate	79.0g	11.9g
of which sugars	1.2g	0.2g
Protein	3.3g	0.5g
Salt	6.9g	1.0g
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.

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 HazardThis 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

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 31/10/2025

