



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title**

STEAKADO GLAZE 2KG PAIL

**Product Code**

SE71695

Steakado Glaze is a crunchy peppery coater, specifically designed to enhance the flavour of your favourite steaks.

Our blend of spices, which work together to give your steak a deliciously savoury and slightly sweet taste.

The Steakado Glaze is perfect for any type of steak, whether it's grilled, broiled, or pan-seared. It can also be used as a marinade or dipping sauce for your steak or other grilled meats, chicken, and 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.

Whether you're a butcher, professional chef or a home cook, Steakado Glaze is sure to take your steak to the next level and impress your customers with its mouth-watering taste.

### Steakado Glaze 2kg Pail

**Boost your butchery counter with the premium *Steakado Glaze* ? a 2kg pail of rich, bold flavour designed to elevate your steak, burger, and grill offerings.**

**Product Description**

Perfect for professional butchers, the **Steakado Glaze** is a must-have addition to your seasoning selection. This versatile glaze enhances red meat with its distinctive blend of savoury herbs, subtle spices, and a glossy finish that customers love.

**Key Features:**

- **Specially crafted for butchers** ? easy to apply, delivering consistent results every time.
- **Versatile application** ? ideal for steaks, burgers, grills, and other meat cuts.
- **Rich and savoury flavour profile** ? appeals to a wide range of tastes, making your meat counter stand out.
- **2kg pail** ? generous size for busy butcher shops and high-demand environments.

This Steakado Glaze not only intensifies flavour but also gives meats a mouth-watering, glossy appearance that draws customers in. Whether you're preparing BBQ-ready cuts or enhancing your burger mixes, this glaze will set your products apart.

**Stock up today** and give your customers irresistible, flavour-packed meats that keep them coming back for more.

*Order your Steakado Glaze 2kg Pail now ? trusted by butchers across the UK.*

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
BREADCRUMB (WHEATFLOUR ( <b>WHEAT FLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), YEAST, SALT)
SALT
SUGAR
SPICE
DEHYDRATED ONION
DEHYDRATED PEPPERS
GARLIC POWDER
CITRIC ACID E330
HERB
SPICE EXTRACT ( <b>Celery</b> )
COLOUR: E160C

**Declarable Ingredients for Counter Ticket/Labelling:**  
Contains Dehydrated Peppers, Spice, 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
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	19% - 26%
<b>Preservative</b>	None
<b>Colour</b>	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>	1,241 KJ 293 Kcal	99 KJ 23 Kcal
<b>Fat</b>	2.3g	0.2g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	63.2g	5.1g
of which sugars	13.4g	1.1g
<b>Protein</b>	7.6g	0.6g
<b>Salt</b>	15.0g	1.2g
<b>Fibre</b>	5.0g	0.4g

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

<b>Nut Statement</b>	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.
<b>Allergenic Ingredient Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 01/08/2025



© 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