PRODUCT SPECIFICATION.

Product Title	STEAKADO GLAZE 2KG PAIL
Product Code	SE71695
Product Description	Steakado Coater is a crunchy, peppery coater, specifically designed to enhance the flavour of your favourite steaks. Our blend of spices works together to give your steak a deliciously savoury and slightly sweet taste. The Steakado Coater is perfect for any type of steak, whether it's grilled, broiled, or pan-seared. **Coater preparation:** • Weigh the product to be coated, and put it in a bag. • Add coater at about 4% 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 Coater is sure to take your steak to the next level and impress your customers with its mouth-watering taste.
Usage Rate	8.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2Kg PAIL
Intended Usage	Food Ingredient

Steakado Coater 2kg Pail

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

Perfect for professional butchers, the **Steakado Coater** is a must-have addition to your seasoning selection. This versatile coater enhances red meat with its distinctive blend of savoury herbs and subtle spices 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.

Ingredient List/Composition
BREADCRUMB (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), YEAST, SALT)
SALT
SUGAR
SPICE
DEHYDRATED ONION
DEHYDRATED PEPPERS

GARLIC POWDER
CITRIC ACID E330
HERB
SPICE EXTRACT (**Celery**)
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
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,349	France
Iron	4	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level	19% - 26%
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	1,241 KJ 293 Kcal	99 KJ 23 Kcal
Fat	2.3g	0.2g
of which saturates	0.2g	0.0g
Carbohydrate	63.2g	5.1g
of which sugars	13.4g	1.1g
Protein	7.6g	0.6g
Salt	15.0g	1.2g
Fibre	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):

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
Certified accurate on 06/11/2026

© 2026, 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