

**Product Description** 

# PRODUCT SPECIFICATION

Product Title CHESTNUT STUFFING MIX 1KG PACK

**Product Code** SE61900

A savoury, herb-infused stuffing blend with a rich chestnut-style flavour. Specially crafted to deliver a nutty taste whilst being made entirely without nuts, it is ideal for enhancing roast dinners, poultry, or festive meals. Balanced with breadcrumbs, herbs, and seasoning,

this versatile mix provides both depth of flavour and a light, fluffy

texture when prepared.

Usage Rate 33.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

# Ingredient List/Composition BREADCRUMB (WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST) SALT DEHYDRATED ONION HERBS FLAVOURING

SUGAR YEAST EXTRACT

SPICE

### Declarable Ingredients for Counter Ticket/Labelling:

Contains HERB, SPICE

Allergy Advice: For allergens, see ingredients in BOLD.

### Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	2	China
Calcium Carbonate E170	2,577	France
Iron	8	India
Niacin	15	India / China
Folic Acid	2	Switzerland / China
Calcium Silicate E552	562	UK
Citric Acid E330	76	UK
Rapeseed Oil	15,123	UK
Silicon Dioxide E551	1,405	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	15,123	UK

## **Chemical Specification (Typical Analysis):**

Salt Level 4% - 6%
Preservative None

**Colour** To be equal in solution to the last accepted delivery

### **Typical Nutritional Values**

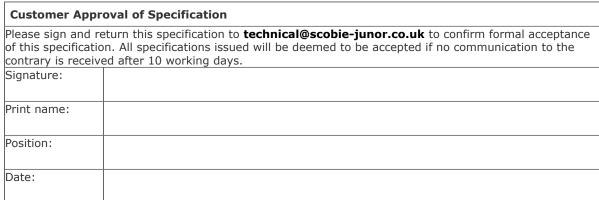
	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,543 KJ 369 Kcal	509 KJ 122 Kcal
Fat	3.5g	1.1g
of which saturates	0.5g	0.2g
Carbohydrate	79.2g	26.1g
of which sugars	10.4g	3.4g
Protein	12.2g	4.0g
Salt	5.0g	1.7g
Fibre	4.4g	1.5g

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):

<b>Total Viable Count</b>	< 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  Allergenic Ingredient Policy	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 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		
Sieving	ingredients. 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	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water.		
Emergency First Aid Procedures	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	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 <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:			



Manufactured in BRCGS certificated blending facility # 8511005.



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