

PRODUCT SPECIFICATION

Product Title STEAK PIE SEASONING AND GRAVY THICKENER 10KG

Product Code SE40030F

Steak Pie Seasoning and Gravy Thickener 10Kg

Our best selling, award winning Steak Pie Seasoning and Gravy Thickener , which is ideal for a steak and kidney pie or added to meat as a gravy.

Product Description Usage rate for this product is 5% in a pie and 10% in a gravy.

Supplied in a 10Kg sack. The 10kg pack is a value-for-money bulk buy, resulting

in an excellent cost saving for high-usage butchers.

Our hidden gem - Scobie & Junor steak pie seasoning and gravy thickener...

Usage Rate 5.00%

Best Before Dates 24 months from date of manufacture

Unit Size 10Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition

MODIFIED POTATO STARCH

SALT

RUSK (WHEATFLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II))

POTATO STARCH

WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)

MALTODEXTRIN

COLOUR E150C

FLAVOUR ENHANCER E621

ONION POWDER

SPICE EXTRACT (Celery)

Declarable Ingredients for Counter Ticket/Labelling:

Contains COLOUR, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	904	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Iron	3	India
Niacin	5	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	13	UK
Monopropylene Glycol E1520	140	UK
Rapeseed Oil	2,500	UK
Silicon Dioxide E551	1,260	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	2,500	UK

Chemical Specification (Typical Analysis):

Salt Level 20% - 27%

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	1,068 KJ 255 Kcal	53 KJ 13 Kcal
Fat	0.9g	0.0g
of which saturates	0.2g	0.0g
Carbohydrate	56.3g	2.8g
of which sugars	4.8g	0.2g
Protein	5.8g	0.3g
Salt	23.6g	1.2g
Fibre 1.3g 0.1g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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** the quality of our seasonings, mixes and functional blends. **Policy** 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 Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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** The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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**

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of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.	
Signature:		
Print name:		
Position:		
Date:		

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 14/12/2025



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