PRODUCT SPECIFICATION.

Product Title	RAINBOW PEPPER SPRINKLE 2.5 KG PAIL
Product Code	MM27801

Product Description

Rainbow Pepper Sprinkle - Premium Meat Glaze & Rub for Butchers

Add vibrant flavour and striking visual appeal to your meat counter with our **Rainbow Pepper Sprinkle** - a top-quality **glaze** and **rub** designed specifically for butchers. This premium blend combines a delicious mix of bell peppers and cracked peppercorns.with a bold seasoning profile to enhance the look and taste of a wide range of meats.

What is Rainbow Pepper Sprinkle?

Rainbow Pepper Sprinkle is a dry glaze seasoning that delivers a burst of colour and peppery heat. It can be used as a dry **rub** or mixed with oil or water to create a flavourful **glaze** that clings perfectly to cuts of meat. Ideal for use on steaks, chops, poultry, and even game meats, it creates a premium finish that customers can't resist.

Why Butchers Love It:

- Easy-to-use - apply directly as a **rub** or mix into a **glaze**
- Stunning presentation with colourful pepper flakes
- Delivers a bold, peppery taste with subtle sweetness
- Perfect for beef, pork, lamb, and chicken
- Boosts counter appeal and increases product value

Usage Ideas:

Use **Rainbow Pepper Sprinkle** to create standout peppered steaks, BBQ-ready pork chops, or premium chicken fillets. Whether used dry as a **rub** or transformed into a sticky, glossy **glaze**, it enhances both flavour and appearance - helping you upsell cuts and attract customer attention.

Boost Your Meat Sales with Rainbow Pepper Glaze

In a competitive retail market, presentation is everything. **Rainbow Pepper Sprinkle** helps butchers offer something special - a signature seasoning that adds depth, texture, and a pop of colour to any meat display.

Make your meat counter shine with the eye-catching glaze and peppery punch of Rainbow Pepper Sprinkle - the ultimate butcher?s rub and glaze solution.

How to use:

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.

Usage Rate	2.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
DEHYDRATED PEPPERS
SPICE
DEHYDRATED ONION
ROCK SALT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, SPICE

Allergy Advice: For allergens, see ingredients in **BOLD.**

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Citric Acid E330	50	UK
Rapeseed Oil	10,000	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level	8% - 12%
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	1,173 KJ 279 Kcal	23 KJ 6 Kcal
Fat	11.1g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	55.0g	1.1g
of which sugars	1.9g	0.0g
Protein	10.2g	0.2g
Salt	10.0g	0.2g
Fibre	7.9g	0.2g

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
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