



PRODUCT SPECIFICATION

Product Title CARAMELISED RED ONION SAUSAGE MIX 1.5KG PACK

Product Code SE23855

Caramelised Red Onion Sausage Mix

Elevate your sausage offerings with our **Caramelised Red Onion Sausage Mix**, a perfect blend of sweet and savoury that your customers will love. Loaded with sweet red onion - simply delicious!. This premium mix combines the rich, natural sweetness of caramelised red onions with a balanced seasoning, delivering an irresistible flavour that complements any meat.

Product Description Whether you're making pork, beef, or even a mixed-meat sausage, this mix offers a unique twist that stands out in display counters. It's easy to use?simply add it to your sausage preparation for consistent results every time. Not only will it enhance the taste, but the enticing aroma of caramelised onions will attract customers to your counter.

Ideal for butchers looking to offer something special that caters to customers who crave gourmet flavours in their everyday meals.

Usage Rate 15.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

| |
|---|
| PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II)) |
| SALT |
| SUGAR |
| DEHYDRATED RED ONION |
| ONION POWDER |
| NATURAL ONION FLAVOURING |
| SPICE |
| STABILISER E451(I) |
| PRESERVATIVE E223 (SO2) |
| SPICE EXTRACT |
| ANTIOXIDANT E301 E331 |
| NATURAL FLAVOURING PREPARATION |
| HERB EXTRACT |

Declarable Ingredients for Counter Ticket/Labeling:

Contains Antioxidant, HERB EXTRACT, NATURAL ONION FLAVOURING, PRESERVATIVE, Spice Extract

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

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|---------------------------------|---------------|---------------------|
| Thiamin | 1 | China |
| Calcium Carbonate E170 | 2,054 | France |
| Iron | 6 | India |
| Niacin | 11 | India / China |
| Folic Acid | 2 | Switzerland / China |
| Ammonium Carbonate E503(ii) | trace (<1ppm) | UK |
| Citric Acid E330 | 51 | UK |
| Disodium 5 ribonucleotides E635 | 180 | UK |
| Monopropylene Glycol E1520 | 416 | UK |
| Rapeseed Oil | 10,274 | UK |
| Silicon Dioxide E551 | 3,938 | UK |
| Sodium Ferrocyanide E535 | trace (<1ppm) | UK |
| Vegetable Oil | 10,274 | UK |

Chemical Specification (Typical Analysis):

Salt Level

9% - 13%

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 | 1,405 KJ 345 Kcal | 211 KJ 52 Kcal |
| Fat | 2.3g | 0.3g |
| of which saturates | 0.3g | 0.1g |
| Carbohydrate | 72.9g | 10.9g |
| of which sugars | 13.3g | 2.0g |
| Protein | 7.9g | 1.2g |
| Salt | 9.4g | 1.4g |
| Fibre | 3.8g | 0.6g |

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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. |
| Allergenic Ingredient Policy | 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. 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. |
| Emergency First Aid Procedures | IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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. |
| Legislation & Warranty Statement | |
| 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: | |



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