

## PRODUCT SPECIFICATION

Product Title CRANBERRY & APPLE SAUSAGE MIX 1.5KG PACK

**Product Code** SE23910

Cranberry and Apple Sausage Mix 1.5kg Pack

**Product Description**This deliciously sweet sausage mix is bursting with tangy cranberries and sweet

apple. A favourite during the festive season and throughout the year.

Sold in 1.5kg packs.

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, NIÀCIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING

AGENT E503(II))

DEHYDRATED CRANBERRIES

DEHYDRATED APPLE FLAKES (**SO2**)

SALT

SUGAR

HERB

SPICES

STABILISER E451(I)

PRESERVATIVE E223 (**SO2**)

CITRIC ACID E330

ANTIOXIDANT E331

SPICE EXTRACT

HERB EXTRACT

### **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant, HERB EXTRACT, PRESERVATIVE, Spice, Spice Extract, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Thiamin	1	China
Calcium Carbonate E170	2,359	France
Iron	7	India
Niacin	13	India / China
Folic Acid	2	Switzerland / China
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Citric Acid E330	50	UK
Monopropylene Glycol E1520	200	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	1,800	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	26	UK
Sunflower Oil	9,000	UK
Vegetable Oil	10,000	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	1,525 KJ 366 Kcal	229 KJ 55 Kcal
Fat	2.6g	0.4g
of which saturates	0.5g	0.1g
Carbohydrate	77.2g	11.6g
of which sugars	15.3g	2.3g
Protein	7.7g	1.2g
Salt	4.0g	0.6g
<b>Fibre</b> Note: The information prov	5.1g ided is given in good	0.8g faith and is based

### Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

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 quarantee 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

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			
of this specificatio	eturn this specification to <b>technical@scobie-junor.co.uk</b> 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:			

Manufactured in BRCGS certificated blending facility # 8511005.

# Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 15/12/2025



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