

PRODUCT SPECIFICATION

Product Title MEALMAKER NATURALS HOT & SPICY GLAZE 2.5KG

Product Code MM70009

Hot & Spicy Glaze for Butchers - Premium Meat Rub

Turn up the heat in your butcher's counter with our **Hot & Spicy Glaze** - a bold, full-flavoured meat glaze and rub designed to add irresistible colour, shine, and taste to any cut. Whether you're glazing chicken drumsticks, pork ribs, beef steaks, or lamb kebabs, this versatile **glaze** guarantees a vibrant finish and mouth-watering heat. Fiery heat, loaded with chillies, garlic and pepper.

Perfect as a Glaze or Rub for Meat

This **hot & spicy glaze** can be used as a dry **rub** or mixed with a touch of oil to create a sticky, flavour-packed coating. Ideal for butcher shop displays, ready-to-cook meal kits, or barbecue-ready meats, it enhances both visual appeal and taste with its fiery chilli blend and savoury undertones.

Why Butchers Choose Our Glaze:

Product Description

- Excellent cling and finish - ideal for meat displays
- Suitable for chicken, pork, beef, and lamb
- Works as both a dry rub and a wet glaze
- All-natural ingredients - part of the Mealmaker Naturals range
- Delivers a strong spicy kick that customers love

Hot & Spicy Flavour that Sells

With an eye-catching glossy finish and punchy flavour, our **hot & spicy glaze** adds serious shelf appeal. It draws attention in your display and keeps customers coming back for that satisfying balance of heat, spice, and savoury goodness.

Whether you're preparing marinated meat skewers, spicy chicken wings, or flavourful pork steaks, this glaze delivers consistency and quality in every batch.

*Stock up on our best-selling **Hot & Spicy Glaze** today - the essential butcher's **rub** and **glaze** for standout spicy meats!*

Usage:

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

8.00%

Best Before Dates

24 months from date of manufacture

Unit Size

2.5Kg PAIL

Intended Usage

Food Ingredient

Ingredient List/Composition	
SUGAR	
CORNFLOUR	
SEA SALT	

TOMATO POWDER
SPICE
GARLIC POWDER
MALTODEXTRIN
ONION POWDER
YEAST EXTRACT
HERBS
COLOUR E160C
COLOUR E162
FRUIT & VEGETABLE EXTRACTS
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains HERB, Spice, Spice Extract, SUGAR

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	32	BELGIUM, AUSTRIA, GERMANY
Sulphur Dioxide E220	1	Bulgaria
Ascorbic Acid E301	69	China
Gum Acacia E414	10,132	France
Mixed tocopherols E306	69	India
Silicon Dioxide E551	8	India
Rosemary Extract E392	69	Morocco
Silicon Dioxide E551	1,256	Spain
Paprika Oleoresin E160c	3,470	UK
Silicon Dioxide E551	1,256	UK
Sulphur Dioxide E220	3	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	1,376 KJ 328 Kcal	110 KJ 26 Kcal
Fat	1.5g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	74.9g	6.0g
of which sugars	52.8g	4.2g
Protein	5.3g	0.4g
Salt	9.9g	0.8g
Fibre	4.6g	0.4g

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:	

Manufactured in BRCGS certificated blending facility # 8511005.

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