PRODUCT SPECIFICATION.

Product Title	GLUTEN FREE HAGGIS MIX 10KG SACK
Product Code	SE62108
Product Description	Make a traditional Scottish haggis, but gluten free!

Gluten Free Haggis Mix 10KG SACK

Craft authentic Scottish haggis without the gluten using our **Gluten Free Haggis Mix**. Specially formulated for butchers and meat processors, this 10KG SACK ensures you can cater to customers with gluten sensitivities without compromising on the traditional taste and texture of Scotland's beloved dish.

Product Features:

- **Authentic Flavour:** Our blend captures the rich, peppery essence of traditional haggis, ensuring a genuine taste experience.
- **Gluten-Free Ingredients:** Crafted without gluten-containing components, making it safe for coeliac and gluten-intolerant customers.
- **Consistent Quality:** Produced in our BRC Certified Blending Facility, guaranteeing a high-quality mix every time.

Usage Instructions:

1. **Preparation:** Remove the windpipe from the plucks. Wash and boil for at least 30 minutes, then mince.
2. **Mixing:** Combine the minced meat with the haggis mix and beef suet. Add water or stock and blend thoroughly.
3. **Filling:** Stuff the mixture into casings, ensuring they are securely tied at both ends.
4. **Cooking:** Cook the filled casings for 1.25 to 1.5 hours at 80°C.
5. **Serving:** Once cooled, slice into 10-15mm thick pieces. Ideal for grilling, pan-frying, or incorporating into various dishes.

For detailed recipes and additional guidance, visit our Gluten Free Haggis Recipe page.

Why Choose Our Gluten Free Haggis Mix?

At Scobies Direct, we understand the importance of offering products that meet diverse dietary needs without sacrificing flavour. Our Gluten Free Haggis Mix allows you to provide a traditional Scottish delicacy to a broader customer base, ensuring everyone can enjoy the hearty taste of haggis.

Explore our extensive range of gluten-free products tailored for butchers and meat processors in our Gluten Free Shop.

Elevate your offerings and cater to the growing demand for gluten-free options with our premium haggis mix. Order now and deliver the authentic taste of Scotland to all your customers.

Usage Rate	27.00%
Best Before Dates	24 months from date of manufacture
Unit Size	10Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
TEXTURED SOYA PROTEIN (**Soybeans**)
RICE FLOUR
DEHYDRATED ONION
SALT
SPICES
COLOUR E150C

Declarable Ingredients for Counter Ticket/Labelling:
Contains COLOUR, SPICE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Hexane	21	Serbia
Citric Acid E330	45	UK
Rapeseed Oil	8,905	UK
Sodium Ferrocyanide E535	1	UK
Vegetable Oil	8,905	UK

Chemical Specification (Typical Analysis):

Salt Level	5% - 8%
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	1,295 KJ 308 Kcal	350 KJ 83 Kcal
Fat	2.3g	0.6g
of which saturates	0.5g	0.1g
Carbohydrate	30.1g	8.1g
of which sugars	7.4g	2.0g
Protein	37.0g	10.0g
Salt	6.3g	1.7g
Fibre	1.9g	0.5g

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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