# PRODUCT SPECIFICATION.

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| **Product Title** | MEALMAKER NATURALS AROMATIC THAI GLAZE 2.5KG |
| **Product Code** | MM70006 |

**Product Description**

## Aromatic Thai Glaze

Our **Aromatic Thai Glaze** is part of the **Mealmaker Naturals** range, crafted for butchers who want to offer bold flavour with a clean label. Packed with fragrant spices, this glaze delivers a perfect balance of sweet, savoury, and aromatic notes - ideal for chicken, pork, or beef. Sweet & aromatic with ginger, onion and chilli.

Made with **no E numbers, no allergens, and nothing artificial**, the **Aromatic Thai Glaze** is a customer favourite for creating healthy, flavour-packed ready-to-cook meat products. Perfect for counter displays and value-added meal ranges.

**Usage:**

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 8% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

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| **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 |
| MALTODEXTRIN |
| CORNFLOUR |
| SEA SALT |
| YEAST EXTRACT |
| RICE FLOUR |
| SPICES |
| GARLIC POWDER |
| NATURAL FLAVOURING |
| COLOUR E160C |
| ONION POWDER |
| CHILLI POWDER |
| HERB |
| LEMON OIL |

**Declarable Ingredients for Counter Ticket/Labelling**:
Contains SUGAR

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

**Non Declarable Processing Aids/Additives From Carry Over**

| Processing Aid | PPM | Country of Origin |
|---|---|---|
| Sulphur Dioxide E220 | 1 | Bulgaria |
| Ascorbic Acid E301 | 60 | China |
| Gum Acacia E414 | 8,760 | France |
| Mixed tocopherols E306 | 60 | India |
| Silicon Dioxide E551 | 7 | India |
| Rosemary Extract E392 | 60 | Morocco |
| Calcium Silicate E552 | 750 | UK |
| Paprika Oleoresin E160c | 3,000 | UK |
| Silicon Dioxide E551 | 750 | UK |
| Sulphur Dioxide E220 | 3 | UK |

**Chemical Specification (Typical Analysis):**

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| **Salt Level** | 9% - 14% |
| **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 |
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| **Energy** | 1,366 KJ<br>328 Kcal | 109 KJ<br>26 Kcal |
| **Fat** | 1.4g | 0.1g |
| of which saturates | 0.2g | 0.0g |
| **Carbohydrate** | 74.1g | 5.9g |
| of which sugars | 31.8g | 2.5g |
| **Protein** | 6.7g | 0.5g |
| **Salt** | 11.5g | 0.9g |
| **Fibre** | 1.2g | 0.1g |

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):**

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| **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 |

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| **Nut Statement** | To the best of our knowledge, all products produced by Scobie & Junor do |

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| **Allergenic Ingredient Policy** | 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. 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** | |
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| 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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