

### PRODUCT SPECIFICATION

Product Title MEALMAKER NATURALS AROMATIC THAI GLAZE 2.5KG

**Product Code** MM70006

#### **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 Thai 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.

#### **Product Description**

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 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
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):**

**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
Energy	1,365 KJ 328 Kcal	109 KJ 26 Kcal
Fat	1.4g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	74.1g	5.9g
of which sugars	49.3g	3.9g
Protein	6.7g	0.5g
Salt	11.5g	0.9g
Fibre	1.19	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):

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

# Allergenic Ingredient Policy

Storage/Transport

Spillage/Disposal

**Emergency First Aid** 

**Health Hazard** 

Fire Hazard

**Procedures** 

Handling

Sieving

Labelling

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

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 raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

Use in a well ventilated area.

**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.

# 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.

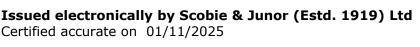
All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.

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 Appr	oval of Specification
of this specification	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. 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.





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