



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title ONION BRIDIE MIX 10Kg SACK

Product Code SE50130

Product Description A traditional onion bridie mix crafted to deliver a rich, savoury flavour in every bite. Made with wheat flour, dehydrated onion, and carefully balanced seasonings, this blend is designed for butchers, bakers, and caterers seeking to offer customers a timeless favourite. Ideal for use in both hand-crafted and machine-produced bridies, the mix ensures consistent results batch after batch. Supplied in a convenient 10Kg sack, it provides excellent value for bulk preparation and is suitable for a wide range of menu applications, from quick snacks and family meals to takeaway counters.

Usage Rate 16.00%

Best Before Dates 24 months from date of manufacture

Unit Size 10Kg SACK

Intended Usage Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
DEHYDRATED ONION
MODIFIED POTATO STARCH
SALT
ONION POWDER
HVP (Soybeans)
DEXTROSE
SPICE EXTRACT (Celery)

Declarable Ingredients for Counter Ticket/Labelling:
Contains Spice Extract

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,427	France
Iron	4	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Monopropylene Glycol E1520	30	UK
Silicon Dioxide E551	269	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level 9% - 13%

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	1,309 KJ 310 Kcal	209 KJ 50 Kcal
Fat	0.9g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	68.6g	11.0g
of which sugars	9.8g	1.6g
Protein	7.6g	1.2g
Salt	11.0g	1.8g
Fibre	1.6g	0.2g

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.

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****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
Certified accurate on 14/10/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk
www.scobie-junor.co.uk www.scobiesdirect.com