

PRODUCT SPECIFICATION

Product Title MEALMAKER NATURALS ROASTED HONEY GLAZE 2.5KG

Product Code MM70001

Roasted Honey Glaze - Mealmaker Naturals Range

Our **Roasted Honey Glaze** is a rich, golden blend crafted for butchers who want to offer naturally sweet, oven-ready meat options. Part of our **Mealmaker Naturals** range, this glaze contains **no E numbers**, **no allergens**, **and nothing artificial**?just pure flavour and clean ingredients. Roasted Honey Glaze has a sweet honey taste, with cinnamon, ginger and cloves - typically used to enhance the flavour of meats.

Ideal for pork, chicken, or ham, the **Roasted Honey Glaze** delivers a glossy finish and deep honey flavour that enhances both appearance and taste at the meat counter. Perfect for butchers looking to meet the growing demand for natural, additive-free products.

Product Description

Usage:

Glaze preparation:

- 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.

Roasted Honey Glaze is perfect for those who enjoy the combination of sweet and savoury flavours. It provides a rich and delicious taste that is sure to compliment your meat products.

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	
SEA SALT	
TOMATO POWDER	
ONION POWDER	
CORNFLOUR	
SPICES	
YEAST EXTRACT	
NATURAL FLAVOURING	
GARLIC POWDER	
HONEY POWDER	
COLOUR E160C	

Declarable Ingredients for Counter Ticket/Labelling: Contains Spice, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Sulphur Dioxide E220	trace (<1ppm)	Bulgaria
Ascorbic Acid E301	50	China
Gum Acacia E414	7,300	France
Mixed tocopherols E306	50	India
Silicon Dioxide E551	6	India
Rosemary Extract E392	50	Morocco
Silicon Dioxide E551	1,200	Spain
Calcium Silicate E552	200	UK
Citric Acid E330	25	UK
Paprika Oleoresin E160c	2,500	UK
Proplene glycol E1520	2,000	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	2,000	UK
Sulphur Dioxide E220	4	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 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	1,430 KJ 352 Kcal	114 KJ 28 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	79.9g	6.4g
of which sugars	66.5g	5.3g
Protein	3.7g	0.3g
Salt	10.5g	0.8g
Fibre	2.4g	0.2a

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

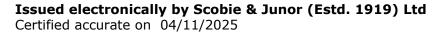
Microbiological Specification (Typical Analysis):

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/q**B** Cereus < 50/qSalmonella Absent in 25g To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** not contain any nuts or nut derivatives. However, we cannot quarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** 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 Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** 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 Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures** 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based Statement 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. This specification and the information contained within it remains the Confidentiality 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			
of this specification	eturn this specification to technical@scobie-junor.co.uk 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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