PRODUCT SPECIFICATION.

Product Title	DARK GRAVY MIX 10.89Kg SACK
Product Code	SE40065
Product Description	Our traditional Dark Gravy Mix is perfect for meat pies, adding a rich and moreish flavour profile. The glossy visual of the gravy will add a premium colour to your pie fillings and help contain moisture. The deep, dark colour and flavour profile is also perfect for a range of meat dishes. The product is easy to use and can be customised by adding additional ingredients. Trust in this mix to give you a consistent gravy that you can rely on. Usage rate for this product is 5% in a pie and 10% in a gravy. This product is freeze/thaw stable. Please see the recipe below for further cooking instructions.
Usage Rate	5.00%
Best Before Dates	24 months from date of manufacture
Unit Size	10.89Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
MODIFIED MAIZE STARCH
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SALT
COLOUR E150C
HVP (**Soybeans**)
ONION POWDER
DEXTROSE
SPICE EXTRACT (**Celery**)
NATURAL ONION FLAVOURING

Declarable Ingredients for Counter Ticket/Labelling:
Contains COLOUR, 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	1,233	France
Iron	4	India
Niacin	7	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Citric Acid E330	15	UK
Disodium 5 ribonucleotides E635	13	UK
Rapeseed Oil	3,000	UK
Silicon Dioxide E551	8	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	3,000	UK

Chemical Specification (Typical Analysis):

Salt Level	14% - 20%
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	1,218 KJ 287 Kcal	61 KJ 14 Kcal
Fat	0.9g	0.0g
of which saturates	0.2g	0.0g
Carbohydrate	64.5g	3.2g
of which sugars	0.8g	0.0g
Protein	4.5g	0.2g
Salt	15.5g	0.8g
Fibre	1.5g	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

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
Certified accurate on 15/11/2026



© 2026, 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