



Adding  
**Value**  
to **Food**

## PRODUCT SPECIFICATION

**Product Title** MEALMAKER NATURALS CHINESE GLAZE 2.5KG

**Product Code** MM70011

Our Chinese food glaze is a sweet aniseed flavoured glaze.

Our Mealmaker Naturals glaze range contain No E numbers, No Allergens and Nothing artificial. This Chinese Glaze contains no E numbers and in particular no Carmine (E120). Suitable for vegans.

### Product Claims:

- Gluten Free
- No Artificial Colours
- No Artificial Flavours

### Product Description

Chinese glaze provides a Chinese food flavour that is a delicate balance of sweet, sour, salty, and savoury flavours, combined with aromatic and pungent spices and herbs to create a unique and delicious taste experience.

### 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.

**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
TOMATO POWDER
SALT
CORNFLOUR
DRIED GLUCOSE SYRUP
5 SPICE (GROUND CASSIA, GROUND FENNEL, GROUND GINGER, GROUND STAR ANISE, GROUND CLOVE)
SPICE
COLOUR E162
ONION POWDER
RED BELL PEPPER POWDER
GARLIC POWDER
FRUIT & VEGETABLE EXTRACTS
COLOUR E160C
CARAMELISED SUGAR POWDER
SPICE EXTRACT

### Declarable Ingredients for Counter Ticket/Labelling:

Contains Spice, Spice Extract, SUGAR

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

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

Processing Aid	PPM	Country of Origin
Citric Acid E330	70	BELGIUM, AUSTRIA, GERMANY
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	1,500	Spain
Humectant E1520	320	UK
Paprika Oleoresin E160c	2,500	UK
Silicon Dioxide E551	2,140	UK
Sulphur Dioxide E220	3	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	6% - 10%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,415 KJ 343 Kcal	113 KJ 27 Kcal
<b>Fat</b>	1.7g	0.1g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	77.3g	6.2g
of which sugars	55.3g	4.4g
<b>Protein</b>	3.6g	0.3g
<b>Salt</b>	8.1g	0.6g
<b>Fibre</b>	3.8g	0.3g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	Absent in 25g

<b>Nut Statement</b>	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.
<b>Allergenic Ingredient Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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 04/02/2026



© 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](mailto:Technical@scobie-junor.co.uk)  
[www.scobie-junor.co.uk](http://www.scobie-junor.co.uk) [www.scobiesdirect.com](http://www.scobiesdirect.com)