PRODUCT SPECIFICATION.

Product Title	CAJUN BLEND GLAZE 2.5KG PAIL
Product Code	MM41601

Cajun Blend Glaze is an authentic Cajun flavour, inspired straight from the deep south of the USA.

It brings the spicy and savoury bold flavours of Cajun cuisine to your dishes. This glaze is inspired by the rich and spicy flavours of Louisiana-style cooking, which is known for its blend of aromatic spices and herbs.

It is perfect for those who enjoy bold and spicy flavors and want to add a touch of Southern charm to their meals.

Cajun Blend Glaze contains no artificial colours, and is suitable for vegetarians. In summary, Cajun Blend Glaze is a delicious and spicy flavour that adds a bold and flavourful taste to a variety of dishes, perfect for those who love the flavours of Cajun cuisine.

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.

Cajun Blend Glaze - 2.5kg Pail

Product Description

Spice up your counter and your customers' plates with our premium Cajun Blend Glaze! This bold and aromatic glaze is expertly crafted to deliver the authentic taste of the American South. Perfect for butchers looking to offer something a little different, this **2.5kg pail** is packed with a robust combination of paprika, garlic, pepper, and herbs that will make any cut of meat irresistible.

Whether you're creating ready-to-cook Cajun chicken breasts, beef steaks, or pork ribs, this versatile glaze will add a mouth-watering, smoky-sweet flavour with just the right level of heat. Its eye-catching, rich colour gives meat a vibrant and enticing finish that stands out in any display.

Key Features:

- Authentic Cajun flavour - smoky, spicy, and savoury
- Perfect for chicken, beef, pork, and more
- Easy to apply for a professional finish
- Enhances product shelf appeal with a rich, glossy coating
- Supplied in a convenient **2.5kg pail** - ideal for busy butcher shops

Why Butchers Love It: The Cajun Blend Glaze not only elevates the taste of your meat but also helps boost sales by transforming standard cuts into irresistible, ready-to-cook favourites your customers will love. A great choice for creating standout products for BBQ season, meal deals, and display counters all year round.

Order now and give your range a bold and fiery twist!

Usage Rate	4.00%
Best Before Dates	24 months from date of manufacture

Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
TOMATO POWDER
SPICES
MODIFIED POTATO STARCH
HERB
SUGAR
ONION POWDER
YEAST EXTRACT
GARLIC POWDER
ANTIOXIDANT E300
COLOUR: E160C

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

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	2,454	Spain
Citric Acid E330	24	UK
Rapeseed Oil	4,816	UK
Silicon Dioxide E551	2,454	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,816	UK

Chemical Specification (Typical Analysis):

Salt Level	21% - 29%
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	1,007 KJ 240 Kcal	40 KJ 10 Kcal
Fat	2.8g	0.1g
of which saturates	0.7g	0.0g
Carbohydrate	45.7g	1.8g
of which sugars	16.9g	0.7g
Protein	9.0g	0.4g
Salt	25.1g	1.0g
Fibre	11.9g	0.5g

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
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