



Adding  
Value  
to Food

## PRODUCT SPECIFICATION.

**Product Title** MEALMAKER NATURALS PIRI PIRI GLAZE 2.5KG  
**Product Code** MM70018

### Piri Piri Glaze - Bold Flavour Glaze & Rub for Meat

Elevate your meat counter with our premium **Piri Piri Glaze** - a spicy, flavour-packed **glaze and rub** ideal for butchers looking to offer something bold and exciting. Crafted for professional use, this vibrant glaze delivers a fiery chilli kick balanced with smoky paprika, zesty lemon, and a hint of garlic - perfect for turning everyday cuts into standout meals. A mild chilli taste, delivering a taste of the Algarve.

### Versatile Glaze and Rub for All Meat Types

Whether you're preparing chicken wings, pork ribs, lamb chops or beef skewers, this **Piri Piri glaze** delivers eye-catching colour and mouth-watering taste. Use it as a sticky marinade, finishing glaze, or dry-style rub to create high-impact ready-to-cook products that fly off the shelf.

### Why Butchers Choose Our Piri Piri Glaze

**Product Description**

- **Professional-Grade Glaze:** Developed for butcher counters and meat processors
- **Dual-Use Formula:** Works as both a **glaze** and a **rub**
- **Vibrant Appearance:** Adds a rich, glossy finish to meat products
- **Ready-to-Use:** Simply coat your meat - no additional prep needed
- **1KG Pack:** Ideal for high-volume butchery use

### Perfect for Butchers & Meat Retailers

This **Piri Piri Glaze** is an excellent way to diversify your display with bold, on-trend flavours. Create premium-looking ready-meals and BBQ specials in minutes. Customers love the spicy heat, Mediterranean-inspired flavour profile, and the convenience of quick-cook, seasoned meat products.

### Usage Tips:

Apply the glaze generously to fresh meat, allow it to absorb for best results, then package for sale or cooking. For a rub-style effect, use less and coat evenly. Ideal for use in butcher shop displays, meat counters, and pre-pack ranges.

### Get your meat display noticed with our bold, tangy Piri Piri Glaze - the ultimate butcher's rub and glaze solution!

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
DRIED GLUCOSE SYRUP
GARLIC GRANULES
DEHYDRATED CHILLI FLAKES
CORNFLOUR
SEA SALT
SPICES
DEHYDRATED PEPPERS
DEHYDRATED ONION
LEMON PEEL, LEMON EXTRACT
COLOUR E160C
HERB

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains Dehydrated Peppers, 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
Sulphur Dioxide E220	trace (<1ppm)	Bulgaria
Ascorbic Acid E301	35	China
Gum Acacia E414	5,110	France
Mixed tocopherols E306	35	India
Silicon Dioxide E551	4	India
Rosemary Extract E392	35	Morocco
Citric Acid E330	25	UK
Paprika Oleoresin E160c	1,750	UK
Rapeseed Oil	5,000	UK
Sulphur Dioxide E220	3	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 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>	1,349 KJ 319 Kcal	108 KJ 26 Kcal
<b>Fat</b>	4.2g	0.3g
of which saturates	0.5g	0.0g
<b>Carbohydrate</b>	72.1g	5.8g
of which sugars	35.2g	2.8g
<b>Protein</b>	5.0g	0.4g
<b>Salt</b>	8.0g	0.6g
<b>Fibre</b>	6.0g	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):**

<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.

<b>Customer Approval of Specification</b>	
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**  
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