



PRODUCT SPECIFICATION

Product Title	SWEET CHILLI GLAZE 2.5KG PAIL
Product Code	MM28101
	Sweet chilli glaze is succulent sweet, tangy and spicy, used to add flavour to a variety of dishes.
	Sweet chilli glaze is used for meat, fish or vegetables. It is often used in Asian-inspired cuisine, particularly Thai and Vietnamese dishes. The glaze is also popular with chicken, pork or seafood.
Product Description	Glaze preparation: <ul style="list-style-type: none">• 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. Overall, sweet chilli glaze is a delicious and versatile condiment that adds a sweet and spicy kick to any dish.
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

SALT

DEHYDRATED CHILLI FLAKES

MODIFIED MAIZE STARCH

TOMATO POWDER

ONION POWDER

CHILLI POWDER

ACIDITY REGULATOR E262

HERB

GARLIC POWDER

COLOUR: E160C

FLAVOURING

SPICES

ANTIOXIDANT E300

XANTHAN GUM E415

SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Flavouring, 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
Silicon Dioxide E551	713	Spain
Citric Acid E330	23	UK
Rapeseed Oil	4,613	UK
Silicon Dioxide E551	1,213	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	3	UK
Vegetable Oil	4,613	UK

Chemical Specification (Typical Analysis):

Salt Level	6% - 9%
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	1,383 KJ 330 Kcal	111 KJ 26 Kcal
Fat of which saturates	2.4g 0.4g	0.2g 0.0g
Carbohydrate of which sugars	75.4g 48.0g	6.0g 3.8g
Protein	3.4g	0.3g
Salt	9.4g	0.8g
Fibre	5.0g	0.4g

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.

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

Allergenic Ingredient Policy

Sieving	specification, which clearly indicates the presence or absence of various ingredients.
Labelling	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Storage/Transport	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Health Hazard	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Fire 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.
Handling	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
Spillage/Disposal	Use in a well ventilated area.
Emergency First Aid Procedures	<p>Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p>Disposal: In accordance with the control of pollution act 1974.</p> <p>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p>Inhalation: Remove person to fresh air.</p>
Legislation & Warranty Statement	<p>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</p> <p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
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 06/02/2026

