

PRODUCT SPECIFICATION

Product Title TURKEY BRINING KIT

Product Code PBK001

Retail Point of sale Turkey Brining Kit.

Contains everything you need to brine Turkey, or any poultry at home.

Simply mix the included brine mix with water, and place your bird in the robust

Product Description included brining bag.

Close the bag with the included plastic zip tie, and place in a large dish in the

fridge, overnight if possible.

Simply drain, and rinse, before cooking as normal.

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition	
SEA SALT	
BROWN SUGAR	
SPICES	
GARLIC GRANULES	
DEHYDRATED ONION	
HERB EXTRACT	

Declarable Ingredients for Counter Ticket/Labelling:

Contains HERB EXTRACT, Spice

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Sulphur Dioxide E220	2	UK

Chemical Specification (Typical Analysis):

Salt Level 40% - 49%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Allergenic Ingredient

Storage/Transport

	Per 100g of Seasoning	Per 100g of Finished Product		
Energy	773 KJ 184 Kcal	77 KJ 18 Kcal		
Fat	0.9g	0.1g		
of which saturates	0.3g	0.0g		
Carbohydrate	46.1g	4.6g		
of which sugars	25.1g	2.5g		
Protein	3.4g	0.3g		
Salt	44.4g	4.4g		
Fibre	4.6g	0.5a		
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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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. Policy All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various

ingredients.

All raw materials are sieved with appropriate screens for each particular Sieving

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

This product is designed for human consumption and when used in **Health Hazard**

accordance with our recommendations should be safe for that purpose.

Avoid ingestion or inhalation of dust when handling.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

Use in a well ventilated area.

Spillage/Disposal Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.

Fire Hazard

Procedures

Confidentiality

Emergency First Aid

Handling

Disposal: In accordance with the control of pollution act 1974. **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.

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:

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 01/11/2025



© 2025, 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.scobie-junor.co.uk