



Adding  
Value  
to  
Food

## PRODUCT SPECIFICATION

**Product Title**

GLUTEN FREE MILD CAJUN COATER 1KG PACK

**Product Code**

SE71880

### Gluten Free Mild Cajun Coater - 1KG Pack

Add bold Southern flavour to your butchery range with our **Gluten Free Mild Cajun Coater**. Specially crafted for coating meat, poultry, and other food products, this **1KG pack** delivers a perfect balance of warm spices and mild heat - without overpowering your customers palates.

### The Perfect Coater for Butchers

Whether you're preparing oven-ready products or looking to offer something different on your fresh counter, this **Cajun coater** helps create eye-catching and flavourful options with ease. It adheres beautifully to meat surfaces, crisps up during cooking, and locks in moisture for a juicy, tender bite. An authentic Cajun flavoured gluten free crispy coating for chicken, tastes like it's straight from the Deep South!

### Why Butchers Choose This Coater

- **Gluten Free** - suitable for a wider range of customers
- **Mild Cajun Flavour** - ideal for all ages and spice preferences
- **1KG Pack Size** - perfect for batch prepping in-store
- **Versatile Use** - great on chicken, pork, ribs, and more
- **Bright Colour & Crunch** - enhances visual appeal in display counters

**Product Description**

### Enhance Your Ready-to-Cook Offering

This **mild Cajun coater** is a staple for butchers producing ready-to-cook meats. Its vibrant colour and consistent texture ensure professional presentation, while its gluten-free formulation means you can cater to customers with dietary requirements - without sacrificing taste or quality.

### Applications:

Coat chicken drumsticks, pork steaks, wings, or even plant-based alternatives. Simply dredge the product in the coater and allow it to rest before cooking or packaging. Ideal for hot counters, meal kits, and BBQ ranges.

*Give your display a Southern twist - add our Gluten Free Mild Cajun Coater to your butchery essentials today.*

**Spicy Cajun Pork Truffle**

<b>Usage Rate</b>	4.00%
<b>Best Before Dates</b>	12 months from date of manufacture
<b>Unit Size</b>	1Kg PACK
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
GLUTEN FREE CRUMB
DRIED GLUCOSE SYRUP
SALT
SUGAR
SPICES
TOMATO POWDER
HERB
XANTHAN GUM E415
ONION POWDER
GARLIC POWDER
COLOUR: E160C

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Herb, 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	301	Spain
Citric Acid E330	75	UK
Rapeseed Oil	15,088	UK
Silicon Dioxide E551	301	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	15,088	UK

**Chemical Specification (Typical Analysis):****Salt Level** 7% - 10%**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
<b>Energy</b>	1,406 KJ 336 Kcal	56 KJ 13 Kcal
<b>Fat</b>	3.7g	0.1g
of which saturates	0.8g	0.0g
<b>Carbohydrate</b>	70.3g	2.8g
of which sugars	8.9g	0.4g
<b>Protein</b>	6.1g	0.2g
<b>Salt</b>	8.4g	0.3g
<b>Fibre</b>	4.7g	0.2g

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****Allergenic Ingredient Policy**

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

<b>Sieving</b>	specification, which clearly indicates the presence or absence of various ingredients. 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>Legislation &amp; Warranty Statement</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</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 31/07/2025

