

PRODUCT SPECIFICATION

Product Title BOLOGNESE MINCE MIX 1KG PACK

Product Code SE31762

A tomato based blend of herb and spices inspired by the favourite traditional **Product Description**

Italian meal.

10.00% **Usage Rate**

24 months from date of manufacture **Best Before Dates**

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
TOMATO POWDER
DEXTROSE
MODIFIED MAIZE STARCH
GARLIC GRANULES
DEHYDRATED ONION
SALT
SPICE
HERB
ANTIOXIDANT E300
COLOUR E160C
ONION EXTRACT
GARLIC EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Herb

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Ascorbic Acid E301	50	China
Gum Acacia E414	7,300	France
Mixed tocopherols E306	50	India
Silicon Dioxide E551	6	India
Rosemary Extract E392	50	Morocco
Silicon Dioxide E551	6,000	Spain
Citric Acid E330	25	UK
Humectant E1520	132	UK
Paprika Oleoresin E160c	2,500	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	6,330	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 4% - 7%
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	1,284 KJ 309 Kcal	128 KJ 31 Kcal
Fat	1.6g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	64.0g	6.4g
of which sugars	31.8g	3.2g
Protein	8.9g	0.9g
Salt	6.1g	0.6g
Fibre 8.8g 0.9g 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 **Allergenic Ingredient** 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 Storage/Transport 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 Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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 Confidentiality 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 16/09/2025



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