



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title ROTISSERIE SMOKED PAPRIKA 2.5KG PAIL

Product Code SE71887

Rotisserie Smoked Paprika Coater - 2.5KG Pail

Add irresistible colour and flavour to your meat products with our **Rotisserie Smoked Paprika Coater**. Specially developed for high street butchers and professional food processors, this premium **coater** is designed to transform your meat offerings into eye-catching, taste-packed creations that stand out in your display counter. A tasty dry seasoning ideal for giving a delicious rotisserie inspired roast flavour and colour to chicken.

Rich, Smoky Flavour with Visual Appeal

Our smoked paprika **coater** combines vibrant colour with a rich, aromatic taste that complements a wide range of meats, including chicken, pork, and beef. The deep, smoky notes of paprika deliver a mouth-watering rotisserie-style flavour that your customers will love, while the golden-red finish enhances shelf appeal and presentation.

Designed for Butchers & Meat Processors

Product Description Perfect for coating chicken, fresh cuts of meat, kebabs, drumsticks, or oven-ready products, this **2.5KG pail** offers excellent coverage and adhesion, ensuring a consistent, professional finish every time. Whether you're preparing weekly specials, BBQ-ready ranges or deli counter favourites, this **coater** helps you deliver delicious, value-added products that drive sales.

Key Features:

- Rich, smoky paprika taste with rotisserie-style depth
- 2.5KG bulk pail - ideal for busy butcher shops and processors
- Consistent coating performance and visual appeal
- Perfect for chicken wings, pork ribs, beef joints, and more
- Quick and easy to apply - no marinating required

Boost Your Display with a Professional Coater

A top-selling choice for butcher's counters, our smoked paprika **coater** turns everyday cuts into standout ready-to-cook options. It adds texture and taste without extra prep time - ideal for customers looking for flavour-packed convenience.

Enhance your meat products with the deep, smoky finish only a quality coater can provide.

Usage Rate 4.00%

Best Before Dates 12 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
SPICES
SEA SALT
DRIED GLUCOSE SYRUP
TOMATO POWDER
GARLIC POWDER
ONION POWDER
SMOKE FLAVOURING

Declarable Ingredients for Counter Ticket/Labelling:
Contains 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	1,200	Spain
Calcium Silicate E552	1,001	UK
Citric Acid E330	25	UK
Rapeseed Oil	4,930	UK
Silicon Dioxide E551	1,200	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,930	UK

Chemical Specification (Typical Analysis):

Salt Level	11% - 16%
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	1,416 KJ 335 Kcal	57 KJ 13 Kcal
Fat	2.7g	0.1g
of which saturates	0.5g	0.0g
Carbohydrate	70.1g	2.8g
of which sugars	43.0g	1.7g
Protein	5.5g	0.2g
Salt	13.6g	0.5g
Fibre	8.3g	0.3g

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

Sieving	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.
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Storage/Transport	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Health 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.
Fire Hazard	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
Handling	Use in a well ventilated area.
Spillage/Disposal	Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water. Disposal: In accordance with the control of pollution act 1974.
Emergency First Aid Procedures	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.
Legislation & Warranty Statement	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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.
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 01/08/2025

