



Adding
Value
to
Food

PRODUCT SPECIFICATION.

Product Title PORK SAUSAGE SEASONING 1KG PACK

Product Code SE24100

Pork Sausage Seasoning - 1Kg Pack

A fantastic pork sausage seasoning for those of us who like our bangers pure and simple!

Pork Sausage Seasoning is a carefully crafted blend of spices and herbs designed to enhance the natural flavours of pork, making it a staple in sausage making. This seasoning mix balances savoury, spicy, and aromatic elements to complement the rich taste of pork, ensuring that each sausage is deliciously seasoned and appealing.

At the core of Pork Sausage Seasoning is salt, which not only seasons the meat but also aids in the preservation and texture of the sausage.

Product Description The herb flavours plays a starring role in pork sausage seasonings, lending a slightly peppery and minty note that is particularly well-suited to pork. They add its own subtly earthy and slightly floral flavour, enhancing the complexity of the seasoning.

The ingredients deepen the umami flavours present in pork and add a richness that makes the sausage more satisfying.

The combination of these spices and herbs ensures that Pork Sausage Seasoning brings out the best in the pork, highlighting its natural flavours while adding intriguing layers of taste. When mixed into ground pork, along with fillers like breadcrumbs and a binding liquid (often water), this seasoning helps create sausages that are flavourful, aromatic, and perfectly seasoned, suitable for frying, grilling, or baking. This seasoning blend is ideal for those looking to enjoy traditional, homemade sausages with rich and satisfying flavours.

Usage Rate 2.50%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

| Ingredient List/Composition |
|----------------------------------|
| SALT |
| POTATO STARCH |
| RICE FLOUR |
| SPICES |
| STABILISER E451(I) |
| STABILISER E450(I) |
| PRESERVATIVE E223 (SO2) |
| SODIUM CITRATE E331 |
| SPICE EXTRACT |
| ANTIOXIDANT E301 |
| HERB EXTRACT |

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Antioxidant, HERB EXTRACT, PRESERVATIVE, SPICE, Spice Extract

Allergy Advice: For allergens, see ingredients in **BOLD**.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|----------------------------|-------|-------------------|
| Citric Acid E330 | 24 | UK |
| Monopropylene Glycol E1520 | 806 | UK |
| Rapeseed Oil | 4,900 | UK |
| Silicon Dioxide E551 | 7,253 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | 1 | UK |
| Vegetable Oil | 4,900 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|---|
| Salt Level | 28% - 34% |
| 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 | 783 KJ 185 Kcal | 20 KJ 5 Kcal |
| Fat | 2.2g | 0.1g |
| of which saturates | 0.7g | 0.0g |
| Carbohydrate | 41.2g | 1.0g |
| of which sugars | 0.6g | 0.0g |
| Protein | 2.7g | 0.1g |
| Salt | 30.8g | 0.8g |
| Fibre | 3.4g | 0.1g |

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
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