PRODUCT SPECIFICATION.

Product Title	PORK SAUSAGE SEASONING 10KG PAIL
Product Code	SE24156

Pork Sausage Seasoning - 10Kg Pack

Product Description

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.

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	10Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
POTATO STARCH
RICE FLOUR
SPICES
STABILISER E451(I)
STABILISER E450(I)
PRESERVATIVE E223 (**Sulphites**)
SODIUM CITRATE E331
ANTIOXIDANT E301
SPICE EXTRACT
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	54	UK
Rapeseed Oil	4,900	UK
Silicon Dioxide E551	578	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	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.
Allergenic Ingredient 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

	specification, which clearly indicates the presence or absence of various ingredients.
Sieving	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. **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.
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 08/11/2026

© 2026, 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.scobiesdirect.com