# PRODUCT SPECIFICATION.

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| **Product Title** | SWEET APPLE SAUSAGE SEASONING 1KG PACK |
| **Product Code** | SE24107 |
| **Product Description** | **Sweet Apple Sausage Seasoning - 1KG Pack**<br>A traditional pork seasoning with the sweetness of apple.<br><br>Sweet Apple Sausage Seasoning is a delectable blend specifically crafted to create sausages with a delightful fusion of savoury and sweet flavours. This seasoning incorporates the natural sweetness and freshness of apples, complemented by a careful selection of spices that enhance the pork's flavour without overwhelming the gentle fruit notes.<br><br>The heart of Sweet Apple Sausage Seasoning is dried apple flakes, which provide a sweet, fruity base. The apple's natural sugars caramelize during cooking, releasing a subtle sweetness that pairs beautifully with the savoury richness of the meat. This apple element is not only a flavour enhancer but also adds a pleasant moisture to the sausage, ensuring each bite is juicy and flavourful.<br><br>The herbs and spice flavours mix adds a warm, spicy undertone that aligns perfectly with the sweetness of the apple. It brings a hint of aromatic warmth that recalls the comfort of home-cooked meals and traditional baking.<br><br>To balance the sweetness and add complexity to the flavour profile, herbs are incorporated. These herbs lend an earthy, slightly peppery taste that complements the fruity and spicy notes.<br><br>Salt is crucial in the mix for seasoning and helping to preserve the sausage, ensuring that the flavours are well-blended and pronounced. Sweet Apple Sausage Seasoning is ideal for those seeking a gourmet twist on traditional sausage. When cooked, sausages with this seasoning are perfect for breakfast, adding a unique and delightful flavour that can transform a simple meal into a special occasion. |
| **Usage Rate** | 5.00% |
| **Best Before Dates** | 24 months from date of manufacture |
| **Unit Size** | 1Kg PACK |
| **Intended Usage** | Food Ingredient |

| **Ingredient List/Composition** |
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| DEHYDRATED APPLE FLAKES (**Sulphites**) |
| POTATO STARCH |
| RICE FLOUR |
| SALT |
| SUGAR |
| DEHYDRATED APPLE (**Sulphites**) |
| SPICES |
| STABILISER E450(I) |
| STABILISER E451(I) |
| HERBS |
| PRESERVATIVE E223 (**Sulphites**) |
| ANTIOXIDANT E301 |
| SODIUM CITRATE E331 |
| FLAVOURING |
| SPICE EXTRACT |

**Declarable Ingredients for Counter Ticket/Labelling**:
Contains Antioxidant, Flavouring, PRESERVATIVE, Spice, Spice Extract, SUGAR

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 | 25 | UK |
| Proplene glycol E1520 | 2,934 | UK |
| Rapeseed Oil | 5,000 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | 85 | UK |
| Vegetable Oil | 5,000 | UK |

**Chemical Specification (Typical Analysis):**

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| **Salt Level** | 11% - 15% |
| **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 |
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| **Energy** | 1,044 KJ<br>247 Kcal | 52 KJ<br>12 Kcal |
| **Fat** | 1.9g | 0.1g |
| of which saturates | 0.5g | 0.0g |
| **Carbohydrate** | 58.1g | 2.9g |
| of which sugars | 26.4g | 1.3g |
| **Protein** | 2.2g | 0.1g |
| **Salt** | 14.0g | 0.7g |
| **Fibre** | 4.4g | 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):**

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| **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 |

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| **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.<br>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various |

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| | 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** | |
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| 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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