

PRODUCT SPECIFICATION

Product Title SWEET APPLE SAUSAGE SEASONING 1KG PACK

Product Code SE24107

Sweet Apple Sausage Seasoning - 1KG Pack

A traditional pork seasoning with the sweetness of apple.

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.

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.

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.

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.

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

DEHYDRATED APPLE FLAKES (**SO2**)

POTATO STARCH

RICE FLOUR

SALT

SUGAR

DEHYDRATED APPLE (**SO2**)

SPICES

STABILISER E450(I)

STABILISER E451(I)

HERBS

PRESERVATIVE E223 (**SO2**)

ANTIOXIDANT E301 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
Propylene 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):

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
Energy	1,044 KJ 247 Kcal	52 KJ 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):

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.

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

Allergenic Ingredient Policy

Sieving	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. 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.
Emergency First Aid Procedures	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 09/02/2026

