PRODUCT SPECIFICATION.

Product Title	TENNESSEE BBQ GLAZE 2.5KG PAIL
Product Code	SE71953/P

Tennessee BBQ Glaze offers a delicate balance of smoke and heat, that brings the flavours of Tennessee-style barbecue to your table.

This glaze is inspired by the traditional Southern flavours of slow-cooked meats and sweet molasses-based sauces.

It is perfect for those who enjoy the sweet and smoky flavours of Southern-style barbecue.

Tennessee BBQ Glaze is a delicious and flavourful blend that adds a sweet and smoky taste to a variety of dishes, perfect for those who love the flavours of Southern-style barbecue.

Glaze preparation:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

Tennessee BBQ Glaze 2.5kg Pail

Product Description

Bring the bold, smoky taste of the American South straight to your counter with our Tennessee BBQ Glaze 2.5kg Pail. Designed for butchers who take pride in offering premium, flavour-packed products, this glaze delivers a mouth-watering blend of authentic BBQ spices and a rich, smoky sweetness that customers will love.

Perfect for coating burgers, ribs, steaks, chicken and more, this versatile glaze enhances both the appearance and taste of your meat. Its deep, glossy finish and irresistible aroma will make your display stand out and drive sales.

Easy to apply and ideal for creating that classic BBQ taste, our Tennessee BBQ Glaze is a must-have for butchers looking to boost their ready-to-cook meat range. Supplied in a convenient 2.5kg pail, it's perfect for busy shops where consistency and quality are key.

- Authentic Tennessee BBQ flavour with smoky-sweet notes
- Enhances taste and visual appeal
- Perfect for burgers, ribs, chicken, and more
- Easy to use - simply brush or tumble onto meat
- Supplied in a 2.5kg pail for convenience and value

Add the irresistible taste of Tennessee BBQ to your range today and give your customers a reason to come back for more!

Usage Rate	8.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
MODIFIED MAIZE STARCH
TOMATO POWDER
SALT
SPICE
SMOKED DEHYDRATED GARLIC
XANTHAN GUM E415
SMOKED MALTODEXTRIN
LEMON JUICE POWDER
CARAMELISED SUGAR POWDER
CHILLI POWDER
COLOUR E160C
NATURAL 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
Ascorbic Acid E301	50	China
Gum Acacia E414	7,300	France
Mixed tocopherols E306	50	India
Silicon Dioxide E551	6	India
Rosemary Extract E392	50	Morocco
Silicon Dioxide E551	1,200	Spain
Paprika Oleoresin E160c	2,500	UK
Silicon Dioxide E551	1,200	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	4	UK

Chemical Specification (Typical Analysis):

Salt Level	4% - 7%
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	1,374 KJ 344 Kcal	110 KJ 28 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	80.9g	6.5g
of which sugars	62.0g	5.0g
Protein	2.2g	0.2g
Salt	5.6g	0.4g
Fibre	5.3g	0.4g

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

Allergenic Ingredient Policy	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 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
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