



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title

FRUITY CARIBBEAN GLAZE 2.5KG

Product Code

MM72003

Fruity Caribbean glaze is loaded with tomatoes, peppers, mangoes and passion fruit.

It is sweet and tangy, inspired by the tropical flavours of the Caribbean islands. It is a popular glaze that is used to add flavour to meat, seafood, and vegetables.

Fruity Caribbean glaze can be used in a variety of ways, such as a marinade for chicken or pork, a glaze for grilled fish or shrimp, or as a topping for roasted vegetables.

Overall, Fruity Caribbean Glaze is a delicious and versatile seasoning that adds a burst of tropical flavour to any dish.

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.

Fruity Caribbean Glaze 2.5KG

Bring a taste of the tropics to your butchery counter with our Fruity Caribbean Glaze 2.5KG ? perfect for creating mouth-watering, vibrant burgers that your customers will love.

Product Description

Crafted to infuse your meat products with bold and exotic Caribbean flavours, this premium burger mix delivers a tantalising balance of sweet and savoury. Bursting with notes of tropical fruits, subtle spices, and a hint of zesty citrus, this glaze is ideal for pork, chicken, or beef creations, elevating your offering with a truly unique twist.

Specially formulated for butchers, the Fruity Caribbean Glaze ensures ease of use and consistent results. Simply coat your burgers or other cuts, and let the marinade do the rest - locking in moisture while enhancing visual appeal and taste. The 2.5KG tub provides excellent value, perfect for batch preparation and busy shops.

- **Authentic Caribbean flavour profile** - Sweet tropical fruit & warming spices
- **Versatile application** - Perfect for burgers, steaks, kebabs, and ribs
- **Butcher-friendly bulk size** - 2.5KG tub for efficient, high-yield use
- **Enhances colour & shelf appeal** - Stand out in your display counter
- **Simple to apply** - Consistent coverage and results every time

Upgrade your product range and entice your customers with the irresistible aroma and flavour of the Caribbean. Make your butchery the go-to destination for bold and flavourful meats.

Order your Fruity Caribbean Glaze 2.5KG today and add a tropical touch to your counter!

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
DRIED GLUCOSE SYRUP
SEA SALT
MANGO POWDER
DEHYDRATED PEPPERS
TOMATO POWDER
RED BELL PEPPER POWDER
SPICE
PASSION FRUIT
XANTHAN GUM E415
GARLIC POWDER
HERB
CHILLI POWDER
COLOUR E160C
NATURAL FLAVOURING

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, 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	49	China
Gum Acacia E414	7,165	France
Mixed tocopherols E306	49	India
Silicon Dioxide E551	6	India
Rosemary Extract E392	49	Morocco
Silicon Dioxide E551	884	Spain
Calcium Silicate E552	393	UK
Citric Acid E330	25	UK
Paprika Oleoresin E160c	2,454	UK
Rapeseed Oil	4,926	UK
Silicon Dioxide E551	1,277	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,926	UK

Chemical Specification (Typical Analysis):

Salt Level 6% - 10%

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	1,295 KJ 315 Kcal	104 KJ 25 Kcal
Fat	2.9g	0.2g
of which saturates	0.2g	0.0g
Carbohydrate	72.0g	5.8g
of which sugars	43.2g	3.5g
Protein	3.6g	0.3g
Salt	8.1g	0.6g
Fibre	4.1g	0.3g

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.

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:

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 27/08/2025



© 2025, 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