PRODUCT SPECIFICATION.

Product Title	FRUITY CARIBBEAN GLAZE 2.5KG
Product Code	MM72003
Product Description	Fruity Caribbean Glaze is bursting with the flavours of 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 8% of the product weight. • Shake until completely coated. • Keep refrigerated for at least 30 minutes for the flavour to infuse.
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	2	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.
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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