

### 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.

**Product Description** 

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.

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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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 **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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** The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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** 

of this specificatio	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.		
Signature:			
Print name:			
Position:			
Date:			

# Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 02/12/2025



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