

## PRODUCT SPECIFICATION

**Product Title** MEALMAKER THAI SWEET CHILLI RUB 2.5KG PAIL

**Product Code** MM72008

### Thai Sweet Chilli Rub - Premium Glaze for Butchers

Introduce a burst of exotic flavour to your meat counter with our **Thai Sweet Chilli Rub** - a high-quality **glaze** crafted especially for butchers and meat processors. This versatile **rub** combines the sweet warmth of chilli with subtle Thai spices, offering a perfect balance of heat and sweetness that enhances a wide range of meats.

### Delicious Glaze for Pork, Chicken, and More

Our **Thai Sweet Chilli Rub** is ideal for coating pork ribs, chicken thighs, wings, or even beef skewers. It creates a glossy, flavourful glaze that caramelises beautifully when cooked, adding visual appeal and irresistible taste. Whether used for oven-ready dishes, barbecue selections, or meal kits, this rub ensures your display looks vibrant and appetising.

### Why Butchers Choose Our Thai Sweet Chilli Rub

Developed for the meat industry, this glaze is easy to apply and delivers consistent results. It adheres well to the surface of the meat, locking in moisture and infusing every bite with authentic Thai-inspired flavour. It's a fantastic way to diversify your counter and offer customers something a little different with an international twist.

**Product Description**

### Key Features:

- Authentic **Thai Sweet Chilli flavour** with a mild kick
- Premium-quality **rub** designed for butcher use
- Creates a rich, glossy **glaze** when cooked
- Perfect for pork, poultry, beef, or lamb
- Great for BBQs, oven-ready meals, and retail displays

### Glaze, Rub & Sell - Boost Counter Appeal

This **Thai Sweet Chilli Rub** is a simple yet effective way to add value to your fresh meat offering. Its bright, sticky finish draws customers in visually, while the delicious sweet-heat taste keeps them coming back. It's a must-have product for butchers looking to stay on trend and expand their flavoured meat range.

*Make your meat display stand out - with a sweet, spicy, and sticky Thai Sweet Chilli glaze!*

### Usage:

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**

4.00%

**Best Before Dates**

24 months from date of manufacture

**Unit Size**

2.5Kg PAIL

**Intended Usage**

Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
ROCK SALT
DEHYDRATED PEPPERS
TOMATO POWDER
DEHYDRATED CHILLI FLAKES
ONION POWDER
GARLIC GRANULES
GARLIC POWDER
ACIDITY REGULATOR E262
SPICE
XANTHAN GUM E415
GUM E412
COLOUR: E160C

**Declarable Ingredients for Counter Ticket/Labeling:**

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
Silicon Dioxide E551	1,358	Spain
Citric Acid E330	23	UK
Rapeseed Oil	4,656	UK
Silicon Dioxide E551	1,358	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	4,656	UK

#### **Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	13% - 18%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

#### **Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,228 KJ 294 Kcal	49 KJ 12 Kcal
<b>Fat</b>	4.9g	0.2g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	62.3g	2.5g
of which sugars	36.1g	1.4g
<b>Protein</b>	6.6g	0.3g
<b>Salt</b>	16.2g	0.6g
<b>Fibre</b>	6.0g	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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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.

#### **Allergenic Ingredient Policy**

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various

<b>Sieving</b>	ingredients. All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974. <b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
<b>Emergency First Aid Procedures</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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.

<b>Customer Approval of Specification</b>	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> 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 04/02/2026

