



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title

MEALMAKER SPANISH SMOKED PAPRIKA & GARLIC RUB 2.5K

Product Code

MM72005

Spanish Smoked Paprika & Garlic Rub - Premium Glaze for Butchers

Add bold Mediterranean flavour to your meat displays with our **Spanish Smoked Paprika & Garlic Rub** - a rich, aromatic **glaze** and **rub** specially crafted for butchers. Smoked paprika and garlic, finished off with onion, herbs & spices. This versatile mix brings together the deep, smoky warmth of Spanish paprika with the savoury intensity of garlic, creating a mouth-watering coating perfect for enhancing meat cuts of all kinds.

Authentic Flavour, Professional Results

Ideal for adding colour, aroma, and bold taste to pork, chicken, beef, or lamb, this **glaze rub** gives butchers the ability to create attractive, value-added products that stand out in the counter. Whether you're preparing kebabs, ribs, drumsticks, or oven-ready roasts, the **Spanish Smoked Paprika & Garlic Rub** adds both visual appeal and irresistible flavour.

Why Butchers Choose Our Spanish Rub & Glaze

- **Rich smoky flavour** from authentic Spanish paprika
- **Garlic infusion** for depth and seasoning balance
- **Easy-to-apply rub** with a glossy glaze finish
- Perfect for **counter displays, meal kits, BBQ selections, and oven-ready meat**
- Available in a convenient pack designed for butcher shop use

Product Description

Versatile Application

This **Spanish smoked rub** can be massaged into meat as a dry rub resulting in a wet glaze for a vibrant, glossy finish. It delivers consistently great results whether used for marinating, baking, grilling, or roasting. It's particularly popular during barbecue season and ideal for creating ready-to-cook meals that customers will love.

Enhance Your Butcher Shop Offering

Designed for professionals in the meat trade, our **Spanish Smoked Paprika & Garlic Rub** helps butchers expand their flavour range and increase product value with minimal preparation. It's an excellent way to add flavour variety, visual appeal, and convenience to your meat counter.

Turn everyday cuts into gourmet favourites with the bold, smoky taste of Spain.

How to use:

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

| Ingredient List/Composition |
|-----------------------------|
| SUGAR |
| DEHYDRATED PEPPERS |
| ROCK SALT |
| SPICES |
| GARLIC GRANULES |
| DEHYDRATED ONION |
| SMOKED DEHYDRATED GARLIC |
| HERB |
| ONION POWDER |
| GUM E412 |
| XANTHAN GUM E415 |

Declarable Ingredients for Counter Ticket/ Labelling:
Contains Dehydrated Peppers

Allergy Advice: For allergens, see ingredients in **BOLD**.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|------------------|-------|-------------------|
| Citric Acid E330 | 25 | UK |
| Rapeseed Oil | 5,000 | UK |
| Vegetable Oil | 5,000 | UK |

Chemical Specification (Typical Analysis):

Salt Level 16% - 22%

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 | 1,198 KJ 288 Kcal | 48 KJ 12 Kcal |
| Fat | 5.1g | 0.2g |
| of which saturates | 0.4g | 0.0g |
| Carbohydrate | 58.8g | 2.4g |
| of which sugars | 27.1g | 1.1g |
| Protein | 7.2g | 0.3g |
| Salt | 15.0g | 0.6g |
| Fibre | 7.5g | 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
Certified accurate on 12/02/2026

