PRODUCT SPECIFICATION.

Product Title	MEALMAKER SPANISH SMOKED PAPRIKA & GARLIC RUB 2.5K
Product Code	MM72005

Product Description

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

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
Sulphur Dioxide E220	2	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	27.3g	1.1g
Protein	7.2g	0.3g
Salt	15.0g	0.6g
Fibre	7.6g	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. Product label will contain Product Code, Product Name, Best Before Date

Labelling	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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