



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title** GLUTEN FREE LEMON PEPPER COATER 2KG PAIL

**Product Code** SE72054

### Gluten Free Lemon Pepper Coater - Bright, Zesty Crumb for Butchers

Bring a burst of citrus flavour and visual appeal to your counter with our **Gluten Free Lemon Pepper Coater**. Designed specifically for the meat industry, this premium coater delivers a fresh, tangy taste with a subtle peppery warmth that enhances poultry, pork, fish, and more. This bright and colourful coater adds colour and texture to fish and meat. The lemon and pepper gives a subtle, well balanced flavour and is gluten free also.

**Product Description**

This vibrant **crumb coating** not only adds flavour but also helps seal in moisture, ensuring a juicy, tender finish. It's an ideal choice for butchers looking to offer attractive, gluten-free options that cater to modern consumer demands. The golden colour and aromatic profile make it a stand-out on any fresh meat display.

### What Makes This Lemon Pepper Coater a Butcher's Favourite?

- **Gluten free** - perfect for customers with coeliac concerns or wheat intolerance
- **Bold flavour** - citrus zest meets cracked black pepper for a lively taste
- **Great adhesion** - ensures the coater stays on during cooking
- **Attractive crumb** - gives meats a premium, golden finish
- **Ideal for meal prep counters** - ready-to-cook solutions that look and taste fantastic

**Usage Rate** 6.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 2Kg PAIL

**Intended Usage** Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
DEHYDRATED PEPPERS
SPICES
LEMON JUICE POWDER
SALT
LEMON PEEL, LEMON EXTRACT
GARLIC POWDER
HERB
LEMON OIL

**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
Sodium Ferrocyanide E535	1	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	6% - 9%
<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>	1,226 KJ 293 Kcal	74 KJ 18 Kcal
<b>Fat</b>	4.1g	0.2g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	51.0g	3.1g
of which sugars	2.5g	0.1g
<b>Protein</b>	15.6g	0.9g
<b>Salt</b>	8.0g	0.5g
<b>Fibre</b>	7.7g	0.5g

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 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

<b>Labelling</b>	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>Emergency First Aid Procedures</b>	<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>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.

Customer Approval of Specification	
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 19/12/2025

