



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.

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?

Product Description

- **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

How Butchers Use It:

Simply tumble or press the **lemon pepper coater** onto prepared meat or fish cuts. It's excellent for chicken fillets, pork chops, drumsticks, salmon portions, and more. Whether you're preparing ready-to-cook trays or custom counter displays, this **crumb coating** adds instant value and visual impact.

As consumer demand for **gluten free crumbs** grows, this product allows you to stay ahead of the curve while offering flavour-packed options your customers will return for.

Give your meat display a fresh new twist with the Gluten Free Lemon Pepper Coater - where flavour, texture, and presentation meet.

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):

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

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. 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

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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