



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title**

SWEET CHILLI CRUMB COATER 2KG PAIL

**Product Code**

SE71894

### **Sweet Chilli Crumb Coater - 2KG Pail for Butchers & Meat Processors**

Add a vibrant burst of flavour and a striking visual appeal to your meat products with our **Sweet Chilli Crumb Coater**. Specially developed for high street butchers and professional food processors, this premium **coater** is your go-to solution for transforming everyday cuts into eye-catching, mouth-watering centrepieces. Provides a mix of sweetness and chilli, this high visual coater adds flavour, visual and texture to your products.

#### **Why Use This Sweet Chilli Coater?**

This **coater** delivers a bold fusion of sweet, tangy chilli and savoury spices, enveloped in a crispy, golden crumb. Perfect for coating pork, chicken, beef or even plant-based products, it provides a rich, glossy finish and a satisfying crunch that customers can see - and taste.

#### **Ideal for Display & Retail**

Designed to enhance the look of meat in retail counters, our **crumb coater** helps you increase impulse buys with its enticing colour and texture. Whether you're preparing ready-to-cook products or custom butcher creations, this **sweet chilli coater** adds that professional touch to elevate your offering.

Sweet chilli is one of our most popular flavour profiles and adding the crumb gives a great crunch to a product that really delivers on flavour.

#### **Product Features:**

**Product Description**

- 2KG pail - suitable for bulk preparation
- Sweet chilli flavour with a subtle heat
- Crisp, golden crumb finish
- Easy application to a wide variety of meats
- Developed for butchers and food industry professionals

#### **Perfect for:**

- Chicken fillets, pork chops, or beef steaks
- Meal kit production and ready-to-cook ranges
- Increasing visual appeal in butcher display counters

If you're looking to boost your meat counter sales and offer your customers something deliciously different, this **Sweet Chilli Coater** is a must-have. Easy to use, reliably delicious, and visually appealing - it's the perfect blend of flavour and functionality for the modern

butcher.

*Enhance your meat display with the bold taste and golden crunch of our Sweet Chilli Crumb Coater.*

<b>Usage Rate</b>	4.00%
<b>Best Before Dates</b>	12 months from date of manufacture
<b>Unit Size</b>	2Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
BREADCRUMB (WHEATFLOUR ( <b>WHEAT FLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), YEAST, SALT)
SUGAR
DEHYDRATED PEPPERS
SALT
GARLIC GRANULES
ONION POWDER
TOMATO POWDER
DEHYDRATED CHILLI FLAKES
ACIDITY REGULATOR E262
SPICE
COLOUR: E160C

**Declarable Ingredients for Counter Ticket/ Labelling:**  
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	588	Spain
Silicon Dioxide E551	588	UK
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 11%
<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>	1,407 KJ 332 Kcal	56 KJ 13 Kcal
<b>Fat</b>	3.2g	0.1g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	70.0g	2.8g
of which sugars	18.2g	0.7g
<b>Protein</b>	8.4g	0.3g
<b>Salt</b>	8.8g	0.4g
<b>Fibre</b>	4.5g	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 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 17/09/2025

