

## PRODUCT SPECIFICATION

Product Title HIGHLANDER HAGGIS MIX 1KG PACK

Product Code SE62101

The Highlander Haggis Mix is a really popular choice. Its made with more pepper for a spicy kick.

# **Highlander Haggis Mix 1kg Pack**

Craft authentic Scottish haggis with ease using our Highlander Haggis Mix. Designed for butchers seeking to offer customers a traditional delicacy, this 1kg pack combines premium oatmeal, onions, and a robust blend of spices, delivering a distinctive peppery kick that haggis enthusiasts adore.

# **Key Features:**

- **Traditional Recipe:** Emulates classic Scottish haggis with a rich, spicy flavour profile.
- **Premium Ingredients:** Contains high-quality oatmeal and a carefully selected spice blend for consistent taste.
- **Versatile Application:** Suitable for various haggis preparations, ensuring customer satisfaction.
- **Convenient Packaging:** Supplied in a 1kg pack, ideal for both small batches and larger productions.

## **Usage Instructions:**

#### **Product Description**

- 1. Remove the windpipe from the pluck. Wash and boil the pluck for at least 30 minutes, then mince.
- 2. Combine the minced pluck with beef suet and the Highlander Haggis Mix.
- 3. Add stock or water and mix thoroughly to achieve the desired consistency.
- 4. Fill into casings, tie the ends securely, and cook at 80°C for 1.25 to 1.5 hours.
- 5. Once cooled, slice into portions as needed.

For detailed recipes and additional guidance, visit our <u>Highlander</u> <u>Haggis Recipe</u>.

# Why Choose Our Highlander Haggis Mix?

Our mix simplifies the haggis-making process, allowing you to deliver a product that embodies Scotland's culinary heritage. The enhanced peppery flavour sets it apart, offering customers a memorable taste experience. Elevate your offerings and meet the growing demand for traditional Scottish fare with our Highlander Haggis Mix.

Order now to bring the authentic taste of Scotland to your customers.

28.00% **Usage Rate** 

**Best Before Dates** 12 months from date of manufacture

**Unit Size** 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
OATMEAL ( <b>Gluten</b> )
MEDIUM OATMEAL ( <b>Gluten</b> )
DEHYDRATED ONION
SALT
SPICES

# **Declarable Ingredients for Counter Ticket/Labelling**: Contains SPICE

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	49	UK
Rapeseed Oil	9,810	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Vegetable Oil	9,810	UK

### **Chemical Specification (Typical Analysis):**

5% - 7% Salt Level **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	743 KJ 177 Kcal	208 KJ 50 Kcal	
Fat	4.3g	1.2g	
of which saturates	0.6g	0.2g	
Carbohydrate	28.5g	8.0g	
of which sugars	3.3g	0.9g	
Protein	5.4g	1.5g	
Salt	5.9g	1.6g	
Fibre	3.9g	1.1a	
Note: The information prov	ded 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 

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

**Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** 

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various

ingredients.

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

Sieving

Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures** 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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				
of this specification	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed 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 01/11/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk