PRODUCT SPECIFICATION.

Product Title	HIGHLANDER HAGGIS MIX 1KG PACK
Product Code	SE62101

Product Description

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:

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 Highlander Haggis Recipe.

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.

Usage Rate	28.00%
Best Before Dates	12 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
OATMEAL (**Gluten**)

MEDIUM OATMEAL (**Gluten**)
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):

Salt Level	5% - 7%
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	4.7g	1.3g

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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