



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

## 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 [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.

|                          |                                    |
|--------------------------|------------------------------------|
| <b>Usage Rate</b>        | 28.00%                             |
| <b>Best Before Dates</b> | 12 months from date of manufacture |
| <b>Unit Size</b>         | 1Kg PACK                           |
| <b>Intended Usage</b>    | Food Ingredient                    |

|                                    |
|------------------------------------|
| <b>Ingredient List/Composition</b> |
| 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):**

|                     |   |
|---------------------|---|
| <b>Salt Level</b>   | 5% - 7%   |
| <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>       | 743 KJ<br>177 Kcal    | 208 KJ<br>50 Kcal            |
| <b>Fat</b>          | 4.3g                  | 1.2g                         |
| of which saturates  | 0.6g                  | 0.2g                         |
| <b>Carbohydrate</b> | 28.5g                 | 8.0g                         |
| of which sugars     | 3.3g                  | 0.9g                         |
| <b>Protein</b>      | 5.4g                  | 1.5g                         |
| <b>Salt</b>         | 5.9g                  | 1.6g                         |
| <b>Fibre</b>        | 3.9g                  | 1.1g                         |

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.<br>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.<br><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.<br><b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed.<br><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.<br>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 31/07/2025

