



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

## PRODUCT SPECIFICATION

**Product Title** CHICKEN BOUILLON MIX 1KG PACK

**Product Code** SE41866

### Chicken Bouillon Mix - 1KG Pack for Butchers

Enhance the flavour of your prepared meats, gravies, and ready meals with our premium **Chicken Bouillon Mix**. Specially formulated for professional use in butcher shops, this gluten-free bouillon delivers a rich, savoury chicken taste that brings depth and warmth to any recipe. Our chicken bouillon dissolves quickly and is easy to use adding a rich deep flavour to stews, gravies and risottos.

### Why Choose This Chicken Bouillon?

Our **Chicken Bouillon** is crafted with high-quality ingredients to ensure consistency and powerful flavour in every batch. It's ideal for use in soups, casseroles, sauces, stuffing mixes, and cooked meat products. Whether you're producing hot counter meals, meal kits, or deli-style offerings, this mix brings the comforting, homestyle taste your customers expect.

### Perfect for Butchers and Meat Processors

**Product Description** The 1KG pack is perfectly sized for small-batch and large-scale food prep in the meat industry. It's easy to use - just dissolve in hot water or incorporate directly into your recipes. Trusted by butchers and caterers alike, this **bouillon** mix is versatile, economical, and full of flavour. This bouillon takes the hassle out of creating and storing flavourful stocks.

### Product Features:

- 1KG pack - ideal for butchers and catering operations
- Traditional **chicken bouillon** flavour
- Gluten-free formulation
- Ideal for gravies, soups, stuffing, and prepared meals
- Rich, golden colour and savoury aroma

### Uses in the Butchery Trade

This **bouillon** is an essential pantry item for butchers creating high-quality ready-to-eat and cook-at-home products. It adds flavour to poultry dishes, enhances the taste of fillings, and creates delicious stock bases for soups and sauces. It's also great for boosting the taste of low-sodium or lean meat products without adding fat.

*Deliver full-bodied flavour your customers can trust - with every spoonful of our Chicken Bouillon Mix.*

**Usage Rate** 2.50%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 1Kg PACK  
**Intended Usage** Food Ingredient

Ingredient List/Composition
CORNFLOUR
SALT
WHEAT FLOUR ( <b>WHEATFLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
SUGAR
ONION POWDER
YEAST EXTRACT
CHICKEN POWDER ( <b>Eggs</b> )
FLAVOURING
GARLIC POWDER
SPICE
HERB
SPICE EXTRACT ( <b>Celery</b> )

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Herb, SPICE, Spice Extract, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD**.

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	3	Bulgaria
Thiamin	4	China
Calcium Carbonate E170	671	France
Niacin	28	India
Citric Acid E330	20	UK
Rapeseed Oil	3,966	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	3,966	UK
Iron	284	USA

**Chemical Specification (Typical Analysis):****Salt Level** 23% - 31%**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
<b>Energy</b>	1,000 KJ 236 Kcal	25 KJ 6 Kcal
<b>Fat</b>	0.9g	0.0g
of which saturates	0.1g	0.0g
<b>Carbohydrate</b>	51.9g	1.3g
of which sugars	8.3g	0.2g
<b>Protein</b>	5.3g	0.1g
<b>Salt</b>	28.3g	0.7g
<b>Fibre</b>	1.1g	0.0g

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 &amp; Junor do

<b>Allergenic Ingredient Policy</b>	<p>not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.</p> <p>Scobie &amp; Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.</p> <p>All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.</p>
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date 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>	<p>This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.</p> <p>Avoid ingestion or inhalation of dust when handling.</p>
<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>	<p><b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water.</p> <p><b>Disposal:</b> In accordance with the control of pollution act 1974.</p>
<b>Emergency First Aid Procedures</b>	<p><b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation.</p> <p><b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed.</p> <p><b>Inhalation:</b> Remove person to fresh air.</p> <p><b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b></p>
<b>Legislation &amp; Warranty Statement</b>	<p>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.</p> <p>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.</p>
<b>Confidentiality</b>	<p>This specification and the information contained within it remains the property of Scobie &amp; Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie &amp; Junor (Estd. 1919) Ltd.</p>

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



© 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](mailto:Technical@scobie-junor.co.uk)  
[www.scobie-junor.co.uk](http://www.scobie-junor.co.uk) [www.scobiesdirect.com](http://www.scobiesdirect.com)