



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

## PRODUCT SPECIFICATION

**Product Title**

BEEF GRAVY MIX 1KG PACK

**Product Code**

SE41869

### **Beef Gravy Mix 1KG Pack - A Must-Have for Butchers**

Our **Beef Gravy Mix** 1KG Pack is the ideal addition to any butcher's pantry, offering rich, savoury flavour that complements a wide range of meat dishes. Designed with professional butchers and meat processors in mind, this high-quality **gravy mix** delivers consistency, depth, and a full-bodied beef taste your customers will love. Make a thick, dark, rich gravy by just adding water to our Beef Gravy Mix.

### **Quick, Consistent, and Full of Flavour**

Whether you're serving up roast beef, steak pies, sausages, or meatloaf, our **gravy mix** makes it easy to prepare a deliciously smooth and hearty beef gravy every time. Simply add hot water, stir, and serve. Perfect for hot counters, pre-prepared meals, and deli-style offerings. The product is easy to use and can be customised by adding additional ingredients.

### **Why Butchers Choose Our Beef Gravy Mix**

**Product Description**

- **1KG bulk pack** - ideal for busy butcher shops and commercial kitchens
- **Consistent results** - create smooth, lump-free gravy with ease
- **Authentic beef flavour** - rich and savoury taste that enhances any meat dish
- **Quick to prepare** - just add hot water for instant results
- **Versatile use** - ideal for roast dinners, meat pies, sausages, and meal kits

### **Perfect for Retail and Catering Applications**

This professional-grade **gravy mix** is perfect for use in retail meal packs, hot food counters, and catering environments. It adds value to your meat offering by providing a convenient and flavourful finishing touch that encourages repeat custom. Our gravy is perfect for those who are serious about offering a great tasting, thick and glossy gravy to customers with the consistency that will keep them coming back.

### **Elevate Your Offering with Quality Gravy**

Don't settle for bland or watery alternatives. Our **Beef Gravy Mix** delivers superior taste and consistency - a trusted solution for butchers seeking to enhance their product range and improve customer satisfaction.

*Add a rich, meaty touch to every meal with our premium Beef Gravy*

	<i>Mix - your customers will taste the difference.</i>
<b>Usage Rate</b>	10.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	1Kg PACK
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
WHEAT FLOUR ( <b>WHEATFLOUR</b> , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
MODIFIED MAIZE STARCH
SALT
COLOUR E150C
FLAVOURING ( <b>Milk</b> )
YEAST EXTRACT
ONION POWDER

**Declarable Ingredients for Counter Ticket/Labelling:**  
Contains COLOUR

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

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

Processing Aid	PPM	Country of Origin
Thiamin	9	China
Calcium Carbonate E170	1,497	France
Niacin	61	India
Citric Acid E330	24	UK
Rapeseed Oil	4,813	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,813	UK
Iron	633	USA

**Chemical Specification (Typical Analysis):****Salt Level** 15% - 20%**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>	1,152 KJ 271 Kcal	115 KJ 27 Kcal
<b>Fat</b>	1.0g	0.1g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	59.6g	6.0g
of which sugars	0.6g	0.1g
<b>Protein</b>	5.4g	0.5g
<b>Salt</b>	17.4g	1.7g
<b>Fibre</b>	1.4g	0.1g

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):****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.

**Labelling**

Product label will contain Product Code, Product Name, Best Before Date 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.

**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 <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**  
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