

## PRODUCT SPECIFICATION

**Product Title** CHORIZO STYLE SAUSAGE SEASONING 1KG PACK

**Product Code** SE24123

### Chorizo Style Sausage Seasoning 1KG Pack

A spicy and smoky mix based on the famous Spanish sausage.

Chorizo Style Sausage Seasoning is specifically crafted to replicate the distinctive flavours of traditional chorizo, a type of pork sausage renowned for its deep red colour and robust, spicy taste. This seasoning blend is ideal for those looking to make their own homemade chorizo-style sausages, offering a complex mix of spices that are quintessential to the chorizo experience.

Garlic is another vital ingredient, contributing a pungent, earthy flavour that complements the richness of the pork. It helps to balance the spices and adds an essential layer of taste that is expected in chorizo.

**Product Description**

Herbs are included to round out the seasoning with their warm, aromatic qualities, enhancing the overall complexity of the sausage.

The herb flavours complements the other spice flavours well, adding a subtle depth with its slightly bitter, earthy tones.

Salt is crucial in this seasoning blend, not only for enhancing the other flavours but also for its role in the curing process of the sausage. Chorizo Style Sausage Seasoning is versatile and can be used with various cuts of pork, ensuring each batch of sausage is flavourful, vibrant, and authentically reminiscent of traditional chorizo. This seasoning is perfect for anyone wanting to explore the rich, spicy flavours of Spanish or Mexican culinary traditions in their own kitchen.

**Usage Rate** 5.00%

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

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

**Ingredient List/Composition**

SPICES

POTATO STARCH

SALT

GARLIC GRANULES

GARLIC POWDER

DEXTROSE

STABILISER E451(I)

STABILISER E450(I)

HERB

PRESERVATIVE E223 (**SO2**)

ANTIOXIDANT E301 E331

SMOKE FLAVOURING

SPICE EXTRACT

**Declarable Ingredients for Counter Ticket/Labeling:**

Contains Antioxidant, Herb, PRESERVATIVE, Spice Extract

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

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

Processing Aid	PPM	Country of Origin
Calcium Silicate E552	500	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	1	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	19% - 25%
<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>	1,166 KJ 280 Kcal	58 KJ 14 Kcal
<b>Fat</b>	4.2g	0.2g
of which saturates	0.8g	0.0g
<b>Carbohydrate</b>	50.0g	2.5g
of which sugars	9.3g	0.5g
<b>Protein</b>	7.4g	0.4g
<b>Salt</b>	17.6g	0.9g
<b>Fibre</b>	13.4g	0.7g

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.

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 and Batch Number.

**Sieving**

**Labelling**

<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. 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. <b>Disposal:</b> In accordance with the control of pollution act 1974. <b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
<b>Emergency First Aid Procedures</b>	<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. 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.

<b>Customer Approval of Specification</b>	
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 09/02/2026

