PRODUCT SPECIFICATION.

Product Title	CHORIZO STYLE SAUSAGE SEASONING 1KG PACK
Product Code	SE24123
Product Description	**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. 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 (**Sulphites**)
SMOKED MALTODEXTRIN
ANTIOXIDANT E301
SODIUM CITRATE E331
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
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
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	1	UK

Chemical Specification (Typical Analysis):

Salt Level	14% - 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
Energy	1,166 KJ 283 Kcal	58 KJ 14 Kcal
Fat	4.2g	0.2g
of which saturates	0.8g	0.0g
Carbohydrate	50.7g	2.5g
of which sugars	9.3g	0.5g
Protein	7.4g	0.4g
Salt	16.9g	0.8g
Fibre	13.5g	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):

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.
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
Certified accurate on 18/11/2026

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