



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title LEMON PEPPER SEASONING 2.5KG PAIL

Product Code MM37001

Lemon Pepper Seasoning Coater - 2.5KG Pail for Butchers

Add a burst of citrus zing and cracked pepper warmth to your meat products with our premium **Lemon Pepper Seasoning coater**. Supplied in a practical 2.5KG pail, this seasoning is designed to elevate the presentation and flavour of your cuts, offering butchers a simple way to impress customers with eye-catching, full-flavoured coated meats.

Perfect for High Street Butchers and Meat Processors

Developed specifically for the butchery trade, this **coater** delivers consistent coverage and outstanding adhesion, giving your products a bright, tangy appearance with a satisfying crunch. Whether you're preparing chicken, pork, or fish, this coater transforms everyday cuts into mouth-watering centrepieces that stand out in any display cabinet, adding lemon and pepper to give a subtle, well balanced flavour.

Product Description

Visual Impact and Tangy Flavour

Customers buy with their eyes - and this **Lemon Pepper Seasoning coater** adds a visual appeal with flecks of black pepper that suggest both quality and taste. The citrus notes offer a refreshing twist, while the pepper delivers a mild heat that complements a range of proteins. It's a modern classic that appeals to health-conscious and flavour-focused shoppers alike.

Key Features:

- Professional-grade **coater** for butchers and processors
- Provides a citrus zing with its lemon and pepper seasoning blend
- Excellent adhesion for even, consistent coverage
- Ideal for poultry, pork, and fish
- Supplied in a 2.5KG pail for efficient use and storage

Usage Rate 2.00%

Best Before Dates 12 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

| Ingredient List/Composition |
|-----------------------------|
| SALT |
| SPICES |
| SUGAR |
| CITRIC ACID E330 |
| FLAVOUR ENHANCER E621 |
| ONION POWDER |
| LEMON OIL |

Declarable Ingredients for Counter Ticket/Labelling:

Contains SUGAR

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 | 50 | UK |
| Rapeseed Oil | 10,080 | UK |
| Sodium Ferrocyanide E535 | 6 | UK |
| Sulphur Dioxide E220 | trace (<1ppm) | UK |
| Vegetable Oil | 10,080 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|---|
| Salt Level | 36% - 45% |
| 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 | 635 KJ 152 Kcal | 13 KJ 3 Kcal |
| Fat | 2.0g | 0.0g |
| of which saturates | 0.4g | 0.0g |
| Carbohydrate | 30.6g | 0.6g |
| of which sugars | 10.6g | 0.2g |
| Protein | 8.9g | 0.2g |
| Salt | 40.5g | 0.8g |
| Fibre | 7.7g | 0.2g |

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. 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

| | |
|---|---|
| Labelling | raw material prior to the blending of the product. 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
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