PRODUCT SPECIFICATION.

Product Title	GRILL SPICE 2.5KG PAIL
Product Code	MM37002

Product Description

Grill Spice Coater - 2.5KG Pail for Butchers and Meat Processors

Enhance the appearance and flavour of your rotisserie chicken with our **Grill Spice Coater**. Supplied in a practical 2.5KG pail, this high-quality flavoured glaze is specially formulated for butchers and meat professionals looking to create eye-catching, mouth-watering poultry products that stand out on the counter.

An all purpose grill spice seasoning, add this to any meat to create an extra-tasty style flavour. A great addition to steak for the BBQ or rub into chicken and beef for added flavour on a roast dinner.

Why Choose Our Grill Spice Coater?

This versatile **coater** is perfect for adding a glossy, savoury finish to rotisserie chicken and other cuts. The balanced blend of spices delivers a warm, slightly smoky flavour profile with appealing colour and shine - boosting both the look and taste of your products. It helps turn ordinary chicken into a ready-to-roast showstopper, increasing impulse purchases and customer satisfaction.

Key Benefits for Butchers

- Supplied in a generous 2.5KG pail - ideal for busy counters
- Specially designed as a **meat coater** for rotisserie chicken
- Adds visual appeal and a golden, savoury glaze
- Easy to apply - perfect for fast-paced prep environments
- Consistent results across batches

Perfect for the Butchery Display

Our Grill Spice Coater is part of a professional range of meat coatings made for the retail butcher and food processor. It allows you to quickly transform plain meat into attractive, flavour-rich offerings that demand attention. Whether you're preparing marinated drumsticks, whole chickens, or seasonal specials, this coater will help elevate your shop's range.

Add this **Grill Spice coater** to your butchery supplies and turn your rotisserie chicken into a flavour-packed bestseller!

Usage Rate	3.00%
Best Before Dates	12 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
SPICES
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
SUGAR
FLAVOUR ENHANCER E621

ONION POWDER
GARLIC POWDER
CITRIC ACID E330
COLOUR E150C
SPICE EXTRACT (**Celery**)
COLOUR: E160C

Declarable Ingredients for Counter Ticket/Labelling:
Contains COLOUR, 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
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	589	France
Iron	2	India
Niacin	3	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level	48% - 59%
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	600 KJ 142 Kcal	18 KJ 4 Kcal
Fat	2.1g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	25.1g	0.8g
of which sugars	6.6g	0.2g
Protein	5.8g	0.2g
Salt	53.6g	1.6g
Fibre	6.6g	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.
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
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