PRODUCT SPECIFICATION.

Product Title	DRY BBQ SEASONING 2.5KG PAIL
Product Code	MM37003

Dry BBQ Seasoning Coater - 2.5KG Pail

A BBQ Flavoured coater for Rotisserie Chicken. Elevate your meat counter with our premium **Dry BBQ Seasoning Coater**, specially developed for high street butchers and food processors. Supplied in a convenient 2.5KG pail, this bold, smoky BBQ-flavoured coater is ideal for creating delicious **rotisserie-style chicken** with a standout finish and mouth-watering aroma.

Designed for Butchers and Meat Professionals

This dry coater is formulated to transform everyday cuts into eye-catching centrepieces. Whether you're preparing rotisserie chicken, oven-ready portions, or barbecue-ready skewers, the **BBQ coater** delivers exceptional flavour and a glossy, golden appearance that grabs customer attention.

Exceptional BBQ Flavour and Visual Appeal

Product Description

Infused with classic BBQ spices, this seasoning coater adds depth, colour, and a gentle sweetness to poultry and more. It clings well during cooking, helping to create a crispy glaze with a satisfying bite. Perfect for butchers looking to offer high-impact products with minimal prep.

Key Features:

- 2.5KG pail - perfect for commercial use in butcher shops
- Dry BBQ coater - enhances both flavour and appearance
- Ideal for rotisserie chicken, wings, thighs, drumsticks and more
- Creates a glossy, golden-brown finish that draws customers in

Why Choose This BBQ Coater?

Unlike wet marinades, this dry BBQ coater allows for better shelf-life, reduced mess, and greater consistency in application. It's a go-to solution for butchers aiming to offer attractive, high-flavour ready-to-cook products that customers will return for again and again.

Add irresistible BBQ flavour and retail appeal to your poultry products with this expertly blended BBQ coater - a must-have in any butcher's toolkit.

Usage Rate	6.00%
Best Before Dates	12 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

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

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	849	France
Iron	3	India
Niacin	5	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	49% - 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	622 KJ 147 Kcal	37 KJ 9 Kcal
Fat	1.7g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	27.1g	1.6g
of which sugars	8.0g	0.5g
Protein	4.8g	0.3g
Salt	54.0g	3.2g
Fibre	4.5g	0.3g

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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