



Adding
Value
to
Food

PRODUCT SPECIFICATION.

| | |
|----------------------------|---|
| Product Title | LOW SALT STEAK PIE SEASONING AND GRAVY 10KG |
| Product Code | SE41892 |
| Product Description | <p>Based on our best selling Steak Pie Seasoning and Gravy Thickener but with reduced salt.</p> <p>This seasoning creates a rich, thick pie filling or gravy.</p> <p>An essential for health-conscious customers or those with dietary restrictions. This offers a valuable addition to diversify your pie offerings.</p> <p>Have you tried using Bouillon Mix with your gravy when making pies?</p> <p>Many of our butcher customers who make pies boil their diced beef for their pies in <u>bouillon</u> stock in order to boost the flavour. Then they will use that same bouillon stock to make their gravy, rather than plain water - again boosting the flavour to make their pies even tastier.</p> <p>Usage rate for this product is 5% in a pie and 10% in a gravy.</p> <p>This product is freeze/thaw stable. Please see the recipe below for further cooking instructions.</p> |
| Usage Rate | 5.00% |
| Best Before Dates | 24 months from date of manufacture |
| Unit Size | 10Kg PAIL |
| Intended Usage | Food Ingredient |

| Ingredient List/Composition |
|--|
| MODIFIED MAIZE STARCH |
| RUSK (WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), SALT, RAISING AGENT E503(II)) |
| SALT |
| POTATO STARCH |
| WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN) |
| MALTODEXTRIN |
| COLOUR E150C |
| ONION POWDER |
| FLAVOURING |
| SPICE EXTRACT |

Declarable Ingredients for Counter Ticket/ Labelling:

Contains COLOUR, Spice Extract

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 | 1,056 | France |
| Ammonium Carbonate E503(ii) | trace (<1ppm) | Germany |
| Iron | 3 | India |
| Niacin | 6 | India / China |
| Folic Acid | trace (<1ppm) | Switzerland / China |
| Citric Acid E330 | 25 | UK |
| Monopropylene Glycol E1520 | 200 | UK |
| Rapeseed Oil | 5,000 | UK |
| Silicon Dioxide E551 | 1,800 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | trace (<1ppm) | UK |
| Vegetable Oil | 5,000 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|---|
| Salt Level | 14% - 19% |
| 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 | 1,247 KJ 294 Kcal | 62 KJ 15 Kcal |
| Fat | 1.1g | 0.1g |
| of which saturates | 0.2g | 0.0g |
| Carbohydrate | 66.2g | 3.3g |
| of which sugars | 8.9g | 0.4g |
| Protein | 4.5g | 0.2g |
| Salt | 16.4g | 0.8g |
| Fibre | 1.3g | 0.1g |

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.

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: | |

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