

PRODUCT SPECIFICATION

Product Title GLUTEN FREE MOROCCAN MEATBALL MIX 1KG

Product Code SE32063

Gluten Free Moroccan Meatball Mix 1KG

An exotic apricot loaded meatball mix, with a hint of garlic and herb, and gluten

free

Our Meatball mixes can also be used as Burger Mixes.

Product Description

Usage Rate 7.50%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition	
PEA FLOUR	
SPICES	
POTATO STARCH	
SALT	
DEHYDRATED APRICOTS (SO2)	
GARLIC GRANULES	
HERB	
SUGAR	
TOMATO POWDER	
ANTIOXIDANT E300	
ONION POWDER	
COLOUR E160C	
HERB EXTRACT	

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Herb, HERB EXTRACT, Spice

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Ascorbic Acid E301	40	China
Gum Acacia E414	5,840	France
Mixed tocopherols E306	40	India
Silicon Dioxide E551	5	India
Rosemary Extract E392	40	Morocco
Silicon Dioxide E551	600	Spain
Citric Acid E330	50	UK
Paprika Oleoresin E160c	2,000	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	630	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	160	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level 6% - 10%

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	1,188 KJ 301 Kcal	89 KJ 23 Kcal	
Fat	4.5g	0.3g	
of which saturates	0.6g	0.0g	
Carbohydrate	50.9g	3.8g	
of which sugars	7.7g	0.6g	
Protein	13.5g	1.0g	
Salt	8.1g	0.6g	
Fibre 9.8g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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 **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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 The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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:

Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 01/11/2025



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