



Adding
Value
to **Food**

PRODUCT SPECIFICATION

Product Title GLENFRESH BEEF SAUSAGE SEASONING 10KG PAIL

Product Code SE12069

Glenfresh Beef Sausage Seasoning - 10KG Pail

Old favourite beef sausage, spiced with nutmeg and coriander with a hint of thyme.

This sausage seasoning has been specially blended to suit beef, ensuring it maintains our popular Glenfresh flavour profile for beef sausages.

Sausage seasonings play an essential role in sausage craftsmanship, providing a mix of spices, herbs, and flavour enhancers designed to enrich the flavour palette of sausages. These blends vary from classic combinations such as sage, thyme, and black pepper for traditional pork sausages, to more bold mixes featuring paprika, garlic, and fennel for Italian or chorizo varieties. Choosing the perfect seasoning mix is crucial for establishing the unique taste and allure of a sausage, giving the meat a rich scent, flavour, and distinctiveness that distinguishes it in the culinary realm.

Product Description

For butchers, sausage seasonings are invaluable for a number of reasons. They enable the creation of distinctive product lines that draw in and keep customers seeking both quality and diversity in their meat selections. Additionally, these seasonings differentiate their products from those of competitors, allowing for the production of signature sausages that stand as a testament to their shop's brand. The consistency and convenience offered by ready-made sausage seasonings are also appreciated, as they guarantee that each sausage batch is consistently flavourful and high-quality, thus maintaining their esteemed reputation.

The appeal of sausage seasonings to butchers is further fuelled by the increasing consumer demand for artisan and locally made food items, where innovation in flavour and uniqueness in product are crucial. Utilizing these seasonings enables butchers to cater to this trend, providing a culinary delight with every mouthful.

Usage Rate 2.50%

Best Before Dates 24 months from date of manufacture

Unit Size 10Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SALT
WHEAT FLOUR (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
DEXTROSE
PRESERVATIVE E223 (S02)
STABILISER E450(I)
STABILISER E451(I)
PLANT AND FRUIT CONCENTRATES
FLAVOUR ENHANCER E621
SPICES
ANTIOXIDANT E301 E331
SPICE EXTRACT
HERB EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, HERB EXTRACT, PRESERVATIVE, 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	4	China
Calcium Carbonate E170	628	France
Niacin	26	India
Citric Acid E330	25	UK
Monopropylene Glycol E1520	700	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	6,300	UK
Sodium Ferrocyanide E535	8	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK
Iron	266	USA

Chemical Specification (Typical Analysis):**Salt Level** 57% - 69%**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	379 KJ 91 Kcal	9 KJ 2 Kcal
Fat	0.9g	0.0g
of which saturates	0.1g	0.0g
Carbohydrate	17.2g	0.4g
of which sugars	4.7g	0.1g
Protein	3.3g	0.1g
Salt	61.7g	1.5g
Fibre	0.8g	0.0g

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.

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