



Adding
Value
to Food

PRODUCT SPECIFICATION.

Product Title HOT & SPICY GLAZE 2.5KG REFILL PACK

Product Code MM82010P

Hot & Spicy Glaze is flavourful and zesty and is perfect for adding some heat to your favourite dishes. This glaze is made with a combination of spicy peppers and sweet ingredients to create a perfect balance of flavour. It has a rich, smooth texture that coats your food beautifully, adding a delicious kick to any meal.

It is a fiery heat, loaded with chillies, garlic and pepper.

Why not order a refill sachet? Save money, and use 92% less packaging!

The Hot & Spicy Glaze can be used in a variety of ways, including as a covering for meats, vegetables or chips. It is also great for spicing up stir-fries, noodles, or rice dishes.

Product Description This glaze is made with high-quality ingredients and contains no artificial flavours or colours. It is gluten-free, making it suitable for people with dietary restrictions.

Overall, Hot & Spicy Glaze is a versatile and delicious glazer that is perfect for anyone who loves a bit of heat in their food.

Glaze preparation:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

Usage Rate 8.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PACK

Intended Usage Food Ingredient

| Ingredient List/Composition |
|------------------------------------|
| SUGAR |
| DRIED GLUCOSE SYRUP |
| SALT |
| DEXTROSE |
| MODIFIED MAIZE STARCH |
| DEHYDRATED CHILLI FLAKES |
| SPICES |
| GARLIC POWDER |
| DEHYDRATED PEPPERS |
| HERB |
| ONION POWDER |
| XANTHAN GUM E415 |
| ANTIOXIDANT E300 |
| CHILLI POWDER |
| COLOUR: E160C |
| COLOUR E162 |
| FRUIT CONCENTRATE |
| COLOUR E150C |

Declarable Ingredients for Counter Ticket/ Labelling:

Contains ANTIOXIDANT, COLOUR, Dehydrated Peppers, Spice, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD**.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid | PPM | Country of Origin |
|--------------------------|-----|-------------------|
| Sodium Ferrocyanide E535 | 1 | UK |
| Sulphur Dioxide E220 | 3 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|-------------------------------------------------------|
| Salt Level | 7% - 11% |
| 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 | 1,373 KJ 332 Kcal | 110 KJ 27 Kcal |
| Fat | 2.3g | 0.2g |
| of which saturates | 0.3g | 0.0g |
| Carbohydrate | 77.5g | 6.2g |
| of which sugars | 49.2g | 3.9g |
| Protein | 3.3g | 0.3g |
| Salt | 9.6g | 0.8g |
| Fibre | 4.6g | 0.4g |

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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

Allergenic Ingredient Policy

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

Certified accurate on 27/04/2026

