

PRODUCT SPECIFICATION

Product Title TIKKA GLAZE 2.5KG PAIL

Product Code MM30902

Tikka glaze is a flavourful sauce that is typically used to marinate or glaze grilled or baked meats, particularly chicken. It is a popular condiment in Indian cuisine

A true taste of India full of authentic flavours. Tikka glaze is a delicious and easy way to add flavour to grilled or baked meats, and is a popular choice for those who enjoy the bold and vibrant flavours of Indian cuisine.

Product Description 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 PAIL

Intended Usage Food Ingredient

To and dispt List (Commonities	
Ingredient List/Composition	
SUGAR	
SPICES	
DRIED GLUCOSE SYRUP	
MODIFIED POTATO STARCH	
SALT	
GARLIC POWDER	
ONION POWDER	
HERB	
COLOUR: E160C	
FLAVOURING	
XANTHAN GUM E415	
FRUIT CONCENTRATE	
LEMON OIL	
SPICE EXTRACT	·

Declarable Ingredients for Counter Ticket/Labelling:

Contains Flavouring, Herb, 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
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	3	UK

Chemical Specification (Typical Analysis):

7% - 10% Salt Level

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	1,345 KJ 325 Kcal	108 KJ 26 Kcal
Fat	3.8g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	72.2g	5.8g
of which sugars	37.9g	3.0g
Protein	5.0g	0.4g
Salt	10.0g	0.8g
Fibre Note: The information prov	8.2g Ided is given in good	0.7g 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.

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.

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

Emergency First Aid

Fire Hazard

Procedures

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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