PRODUCT SPECIFICATION.

Product Title	COCONUT & CORIANDER RED THAI GLAZE 2.5KG PAIL
Product Code	MM22420

Coconut & Coriander Red Thai Glaze is a versatile and flavourful glaze that is inspired by the bold and aromatic flavours of Thai cuisine.

It provides an intense combination of aromatic flavours , which creates a sweet and savoury taste with a subtle spicy kick. The coconut flavour base in the glaze provides a smooth and velvety undertone that coats your food, while the red curry flavour adds a complex depth of flavour that is both spicy and aromatic.

The coriander flavour in the glaze adds a fresh and herbaceous note that complements the richness of the coconut flavour and the heat from the curry flavour.

This glaze is perfect for adding a burst of flavour to a variety of dishes, such as chicken, fish, tofu, vegetables, and more. It can be used to infuse your food with the bold and exotic flavours of Thailand.

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.

Overall, Coconut & Coriander Red Thai Glaze is a delicious and versatile glaze that is sure to elevate your food products and impress your taste buds.

Product Description

COCONUT & CORIANDER RED THAI GLAZE - 2.5KG PAIL

Bring bold, exotic flavours to your butchery counter with our premium Coconut & Coriander Red Thai Glaze. This aromatic glaze is expertly crafted to enhance your meat offerings with a vibrant fusion of sweet coconut and fresh coriander, balanced by the authentic taste of red Thai spices.

Ideal for creating mouth-watering Thai-inspired burgers, this versatile glaze adds a rich, glossy finish that not only looks stunning but also locks in moisture for succulent results. Perfect for butchers looking to elevate their display and offer something unique that will excite customers.

- **2.5kg pail** - perfect for busy butchers and high-volume production
- **Authentic Thai flavours** - sweet coconut, zesty coriander, and a gentle chilli kick
- **Eye-catching glaze** - gives meat a glossy, vibrant red finish
- **Easy to use** - simply coat your meat or burger mix for quick, professional results
- **Boosts customer appeal** - offer something different to attract repeat business

Whether you're prepping premium burgers, skewers, or stir-fry strips, this Coconut & Coriander Red Thai Glaze will add irresistible flavour and visual impact to your counter.

Make your butchery stand out with this exotic, ready-to-use glaze today.

Usage Rate	8.00%

Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
DEXTROSE
SUGAR
SPICES
SALT
MODIFIED MAIZE STARCH
DEHYDRATED PEPPERS
GARLIC POWDER
FLAVOURING
HERB
ONION POWDER
COLOUR: E160C
XANTHAN GUM E415
FRUIT CONCENTRATE
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains Dehydrated Peppers, 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
Calcium Silicate E552	400	UK
Silicon Dioxide E551	40	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	2	UK

Chemical Specification (Typical Analysis):

Salt Level	10% - 14%
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	1,301 KJ 319 Kcal	104 KJ 25 Kcal
Fat	3.7g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	71.2g	5.7g
of which sugars	43.5g	3.5g
Protein	4.3g	0.3g
Salt	13.0g	1.0g
Fibre	5.5g	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.
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. Product label will contain Product Code, Product Name, Best Before Date

Labelling	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
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