



Adding  
**Value**  
to **Food**

## PRODUCT SPECIFICATION

**Product Title** HOT SWEET CHILLI SAUSAGE SEASONING 1KG PACK

**Product Code** SE24310

### Hot Sweet Chilli Sausage Seasoning - 1KG Pack

Succulently sweet, tangy and very spicy! Not for the faint hearted!

Central to this seasoning mix are chilli pepper flakes, which provide the primary heat source. These chillies flakes contribute a sharp, pronounced heat that forms the backbone of the seasoning's character.

Complementing the heat is a sweetness derived from ingredients like sugar. This sweetness not only balances the fieriness of the chillies but also enhances the deeper, more savoury flavours of the sausage meat. The combination creates a mouth-watering contrast that is both enticing and satisfying.

**Product Description**

Garlic and onion powders are included in the blend, adding depth and richness that amplify the meat's natural flavours. These components work synergistically to provide a robust foundation that supports the more dominant sweet and spicy notes.

Additional spices are added for a smoky undertone and a vibrant colour. Salt is essential not only for flavour enhancement but also for its role in the curing process of the sausage.

When mixed into ground meat, Hot Sweet Chilli Sausage Seasoning permeates the meat, ensuring that each bite is infused with its bold, contrasting flavours. Ideal for grilling, frying, or baking, sausages made with this seasoning are perfect for those looking to enjoy a lively, flavourful twist on the traditional sausage, offering a delicious combination of heat, sweetness, and savoury depth in every bite.

**Usage Rate** 8.00%

**Best Before Dates** 24 months from date of manufacture

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
SUGAR
SALT
SPICES
GARLIC POWDER
ONION POWDER
DEHYDRATED CHILLI FLAKES
STABILISER E450(I)
PRESERVATIVE E223 ( <b>S02</b> )
ANTIOXIDANT E300

#### Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, PRESERVATIVE, SUGAR

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

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Citric Acid E330	24	UK
Rapeseed Oil	4,822	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,822	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
<b>Energy</b>	1,470 KJ 346 Kcal	118 KJ 28 Kcal
<b>Fat</b>	1.4g	0.1g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	84.0g	6.7g
of which sugars	78.0g	6.2g
<b>Protein</b>	1.3g	0.1g
<b>Salt</b>	8.8g	0.7g
<b>Fibre</b>	1.8g	0.1g

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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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 16/09/2025

