

PRODUCT SPECIFICATION

Product Title BUFFALO GLAZE 2.5KG PAIL

Product Code MM72015

Buffalo Glaze is a fiercely fiery chilli glaze full of heat with a tangy back note, that adds a delicious kick to a variety of dishes.

This glaze is inspired by the bold and zesty flavours of Buffalo sauce, which is a classic American hot sauce made with cayenne pepper, vinegar, and other seasonings. It is perfect for those who love spicy food and want to add a bold flavor to their meals.

Glaze preparation:

Product Description

- 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.

Buffalo Glaze is gluten-free, contains no artificial colours or flavours, and is suitable for vegetarians. In summary, Buffalo Glaze is a delicious and zesty glaze that adds a spicy kick to a variety of dishes, perfect for those who enjoy the bold flavours of Buffalo sauce.

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	
ACIDITY REGULATOR E262	
SUGAR	
DRIED GLUCOSE SYRUP	
CHILLI POWDER	
SALT	
MODIFIED MAIZE STARCH	
SPICES	
GARLIC POWDER	
CITRIC ACID E330	
XANTHAN GUM E415	
COLOUR E160C	

Declarable Ingredients for Counter Ticket/Labelling:

Contains 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	2	UK
Sulphur Dioxide E220	1	UK

Chemical Specification (Typical Analysis):

Salt Level 9% - 13%

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	1,151 KJ 274 Kcal	92 KJ 22 Kcal
Fat	2.4g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	44.3g	3.5g
of which sugars	16.6g	1.3g
Protein	2.9g	0.2g
Salt	11.0g	0.9g
Fibre Note: The information prov	6.2g Ided is given in good	0.5g faith and is based

Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

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.

This product is designed for human consumption and when used in **Health Hazard** 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: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water.

Disposal: In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** 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

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.

This specification and the information contained within it remains the Confidentiality 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 Appr	oval of Specification
of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed 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 15/12/2025



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