



Adding
Value
to
Food

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:

- 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.

Buffalo Glaze 2.5kg Pail

Product Description

Enhance your butchery range with our bold and flavour-packed *Buffalo Glaze 2.5kg Pail*. Specially crafted to deliver a fiery kick, this versatile glaze is the perfect addition to burgers, ribs, chicken wings, and more.

Designed for professional butchers, this high-quality glaze combines a classic American buffalo heat with a hint of sweetness, creating a mouth-watering finish your customers will love. Whether you're preparing meat for retail counters or catering orders, this glaze will make your products stand out and keep customers coming back for more.

- **Pack Size:** 2.5kg pail - perfect for busy butcher shops
- **Flavour Profile:** Spicy, tangy, and slightly sweet buffalo glaze
- **Applications:** Ideal for coating burgers, wings, ribs, and other meats
- **Easy to Use:** Simply brush onto meat before cooking for a glossy, flavourful finish
- **Boost Sales:** Eye-catching glaze helps create premium, ready-to-cook options

Get your counters sizzling with the **Buffalo Glaze 2.5kg Pail** - the perfect choice for butchers looking to spice up their offerings and deliver irresistible flavours every time.

Order today and give your meats a punchy buffalo twist!

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|--------------------------|------------------------------------|
| Usage Rate | 8.00% |
| Best Before Dates | 24 months from date of manufacture |
| Unit Size | 2.5Kg PAIL |
| Intended Usage | Food Ingredient |

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|------------------------------------|
| 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 | trace (<1ppm) | UK |

Chemical Specification (Typical Analysis):

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|---------------------|---|
| 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 | 6.2g | 0.5g |

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):

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|---------------------------|---------------|
| 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 |

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| 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. |
| 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. |

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| 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.

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