



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** JERK RUB 2.5KG PAIL

**Product Code** MM72019

### Jerk Rub - Caribbean-Style Meat Glaze for Butchers

Bring bold, Caribbean flavour to your butchery counter with our **Jerk Rub** - a rich, aromatic **glaze** that transforms ordinary cuts of meat into spicy, savoury showstoppers. This expertly blended **rub** combines traditional Jamaican spices, fiery chilli heat, and a hint of sweetness to create an authentic jerk flavour profile your customers will crave.

### A Versatile Glaze for All Cuts of Meat

Ideal for use as a finishing **glaze** or dry **rub**, this product is perfect for coating chicken drumsticks, pork ribs, lamb chops, or beef steaks. Whether you're preparing BBQ-ready portions, ready-to-cook oven trays, or meal kits, our **Jerk Rub** delivers a deep, mouth-watering colour and bold, spicy flavour that stands out in any butcher's display.

### Why Butchers Choose Our Jerk Rub

**Product Description**

- Authentic Jamaican-inspired seasoning
- Highly versatile - use as a **rub** or **glaze**
- Excellent cling and visual appeal for counter displays
- Works with chicken, pork, lamb, or beef
- 1KG pack - convenient for butcher shop prep and production

### Flavour Your Customers Will Love

With warming spices like allspice, paprika, thyme, and fiery Scotch bonnet-style heat, this **Jerk Rub** creates a spicy-sweet balance that's both fiery and deeply satisfying. Perfect for BBQ lovers, spicy food fans, or anyone looking to try something bold and exotic.

Use it to create pre-glazed products or to season meats just before cooking. The rich glaze caramelises beautifully under heat, delivering a sticky, flavour-packed finish that keeps customers coming back.

*Give your meat counter a taste of the Caribbean with our top-selling Jerk Rub - the ideal glaze and rub for butchers.*

#### How to use:

- 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

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<b>Ingredient List/Composition</b>
SUGAR
TOMATO POWDER
SALT
SPICES
DEHYDRATED CHILLI FLAKES
ACIDITY REGULATOR E262
CHILLI POWDER
ONION POWDER
HERB
GARLIC POWDER
SPICE EXTRACT
GARLIC EXTRACT

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

Contains 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
Silicon Dioxide E551	2,521	Spain
Citric Acid E330	25	UK
Rapeseed Oil	4,905	UK
Silicon Dioxide E551	2,521	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	4,905	UK

**Chemical Specification (Typical Analysis):****Salt Level** 8% - 12%**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>	1,346 KJ 318 Kcal	108 KJ 25 Kcal
<b>Fat</b>	3.9g	0.3g
of which saturates	1.0g	0.1g
<b>Carbohydrate</b>	63.9g	5.1g
of which sugars	50.1g	4.0g
<b>Protein</b>	5.6g	0.4g
<b>Salt</b>	10.2g	0.8g
<b>Fibre</b>	8.8g	0.7g

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****Allergenic Ingredient Policy**

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. All materials are purchased from approved suppliers against a detailed

<b>Sieving</b>	specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	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>Legislation &amp; Warranty Statement</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</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 31/01/2026

