PRODUCT SPECIFICATION.

Product Title	JERK RUB 2.5KG PAIL
Product Code	MM72019

Product Description

Jerk Rub - Caribbean-Style Meat Rub for Butchers

Bring bold, Caribbean flavour to your butchery counter with our **Jerk Rub** - a rich, aromatic **rub** 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 Rub for All Cuts of Meat

Ideal for use as a 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 bold, spicy flavour that stands out in any butcher's display.

Why Butchers Choose Our Jerk Rub

- Authentic Jamaican-inspired seasoning
- Highly versatile - use as a **rub** across a wide range of meat products
- Excellent visual appeal for counter displays
- Works with chicken, pork, lamb, or beef
- 2.5Kg pack - convenient for butcher shop prep and production

Flavour Your Customers Will Love

With warming spices like paprika, nutmeg, thyme, and fiery black pepper heat with chilli, 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 season meats before cooking. The rub delivers a bold, 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 rub for butchers.

How to use:

- Weigh the product to be coated, and put it in a bag.
- Add rub at about 8% 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

Ingredient List/Composition
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
Energy	1,349 KJ 319 Kcal	108 KJ 25 Kcal
Fat	3.9g	0.3g
of which saturates	1.0g	0.1g
Carbohydrate	63.9g	5.1g
of which sugars	50.5g	4.0g
Protein	5.6g	0.4g
Salt	10.2g	0.8g
Fibre	9.2g	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	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.
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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