



Adding
Value
to Food

PRODUCT SPECIFICATION.

Product Title KANSAS RUB 2.5KG PAIL

Product Code MM72020

Kansas Rub - Bold American-Style Meat Glaze for Butchers

Give your meat counter an irresistible upgrade with our authentic **Kansas Rub** - a rich, smoky-sweet **glaze** inspired by classic American barbecue traditions. Specially crafted for butchers and meat processors, this premium **rub** transforms any cut of meat into a flavour-packed customer favourite.

What is Kansas Rub?

Kansas Rub is a dry-style **glaze** that doubles as a flavourful **rub**, combining brown sugar, smoked paprika, chilli, and a subtle smoky heat. It delivers that authentic Kansas City BBQ taste profile - sweet, smoky, and slightly spicy - perfect for ribs, brisket, chicken wings, pork chops, and more.

Why Butchers Love It

Easy to apply and visually appealing, this **rub** forms a glossy coating when cooked, locking in juices and enhancing both appearance and taste. Ideal for counter displays, BBQ packs, or ready-to-cook lines, Kansas Rub adds professional depth to your range with minimal prep time.

Customer Appeal

Today's meat customers are looking for bold flavours and gourmet finishes. This **Kansas Rub** offers the perfect balance of sweet and smoke, delivering a mouth-watering caramelised finish that looks as good as it tastes. It's a guaranteed hit for BBQ lovers and foodies alike.

Product Description

Perfect For:

- Beef brisket, pork ribs, chicken thighs and wings
- BBQ counter displays and butcher shop specials
- Meal kits and ready-to-cook options
- Creating standout seasonal promotions

Boost Sales with Our Kansas Rub Glaze

Whether you're offering marinated meats, BBQ-ready options, or seasonal specials, our Kansas Rub helps you deliver high-quality, eye-catching products that drive repeat sales. Its distinct flavour and glossy finish make it a standout choice for butchers who want to offer more than just the basics.

Add a taste of the American Midwest to your butchery counter with Kansas Rub - the ultimate BBQ glaze and rub combination.

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.

Please note: This glaze can turn solid in the pail due to the ingredients, however, don't worry just crush it with a potato masher and it will quickly turn into a glaze powder ready to use.

Usage Rate	4.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
BROWN SUGAR
SPICES
SALT
GARLIC POWDER
ONION POWDER
DEHYDRATED CHILLI FLAKES

Declarable Ingredients for Counter Ticket/Labeling:

None

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	23	UK
Rapeseed Oil	4,542	UK
Silicon Dioxide E551	3,686	UK
Sodium Ferrocyanide E535	2	UK
Vegetable Oil	4,542	UK

Chemical Specification (Typical Analysis):

Salt Level	11% - 15%
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	844 KJ 200 Kcal	34 KJ 8 Kcal
Fat	2.4g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	46.0g	1.8g
of which sugars	34.3g	1.4g
Protein	3.0g	0.1g
Salt	13.4g	0.5g
Fibre	5.6g	0.2g

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

Labelling	raw material prior to the blending of the product. 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
Certified accurate on 27/04/2026

