



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title** ORIENTAL SALT & CHILLI GLAZE 2.5KG PAIL

**Product Code** MM72014

Oriental Salt & Chilli Glaze gives a peppery undertone, complimented with warm ginger, chilli & aniseed.

It is a versatile and delicious flavour that adds a tangy, sweet and spicy flavour to your favourite dishes. It can be used to add a punch of flavour to your BBQ, meat or stir-fry dishes. It also works well as a dipping sauce or a topping for noodles, rice, or salads.

### 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.

Overall, the Oriental Salt & Chilli Glaze is a must-have seasoning in your meat products. It is packed with flavour, versatile and easy to use, and can transform any dish into a delicious culinary masterpiece.

## Oriental Salt & Chilli Glaze 2.5KG Pail

### Product Description

**Bring bold, mouth-watering flavours to your counter with our Oriental Salt & Chilli Glaze.** Perfectly blended for butchers who want to offer customers something special, this 2.5KG pail delivers a sensational mix of savoury, sweet, and spicy notes that elevate any meat offering.

Crafted for versatility and ease of use, this **premium Oriental glaze** creates a vibrant finish and irresistible flavour profile that works beautifully on pork, chicken, beef, or even plant-based alternatives. Infused with authentic oriental spices, sea salt, and a subtle chilli kick, this glaze ensures your products stand out and keep customers coming back for more.

- Perfect for butchers, farm shops & deli counters
- Delivers a bold, authentic Oriental flavour
- Ideal for pork ribs, chicken wings, beef kebabs & more
- Easy to apply - simply coat, chill and cook
- Supplied in a convenient, resealable 2.5KG pail

Whether you're preparing ready-to-cook meal options or marinated meats for your display, the **Oriental Salt & Chilli Glaze** helps you boost sales by adding variety and international flair to your selection.

*Make every bite unforgettable - stock up today and transform your counter with this must-have glaze.*

**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

SALT

DRIED GLUCOSE SYRUP
SUGAR
MODIFIED MAIZE STARCH
SPICES
DEHYDRATED PEPPERS
GARLIC GRANULES
CHILLI POWDER
ONION POWDER
RED BELL PEPPER POWDER
DEHYDRATED CHILLI FLAKES
XANTHAN GUM E415
GROUND SZECHUAN PEPPER

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

Contains Dehydrated Peppers, Spice, SUGAR

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	4,506	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,506	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	22% - 29%
<b>Preservative</b>	None
<b>Colour</b>	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>	1,094 KJ 264 Kcal	87 KJ 21 Kcal
<b>Fat</b>	3.4g	0.3g
of which saturates	0.2g	0.0g
<b>Carbohydrate</b>	59.1g	4.7g
of which sugars	17.7g	1.4g
<b>Protein</b>	3.5g	0.3g
<b>Salt</b>	25.7g	2.1g
<b>Fibre</b>	4.1g	0.3g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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

<b>Labelling</b>	raw material prior to the blending of the product. 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>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</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 19/12/2025

