PRODUCT SPECIFICATION.

Product Title	ORIENTAL SALT & CHILLI GLAZE 2.5KG PAIL
Product Code	MM72014

Product Description

Oriental Salt & Chilli Glaze 2.5KG Pail

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 spices, 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 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.

Glaze preparation:

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

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):

Salt Level	22% - 29%
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	1,096 KJ 265 Kcal	88 KJ 21 Kcal
Fat	3.3g	0.3g
of which saturates	0.3g	0.0g
Carbohydrate	59.0g	4.7g
of which sugars	18.0g	1.4g
Protein	3.5g	0.3g
Salt	25.7g	2.1g
Fibre	4.4g	0.4g

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
Certified accurate on 14/11/2026

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