PRODUCT SPECIFICATION.

Product Title	POSH HOT DOG SEASONING 1KG PACK
Product Code	SE24318

Product Description

Posh Hot Dog Seasoning - 1KG Pack

An elegant twist on the classic hot dog. Infused with delicious hardwood smoke flavour, complemented by notes of paprika, onion, and nutmeg.

Elevate your hot dog experience with our Gourmet Hot Dog Seasoning, a carefully crafted spice blend designed to transform the traditional hot dog into an extraordinary gourmet delight.

Perfect for food lovers who enjoy adding a touch of sophistication to casual dining, this seasoning blend harmoniously balances traditional flavours with an upscale flair, satisfying even the most refined taste buds.

At its heart, our Gourmet Hot Dog Seasoning offers a savoury foundation of salt and pepper, providing subtle warmth and depth to enhance every bite.

Expertly blended with premium herbs and spices, including garlic and onion powder, this seasoning enriches the natural flavour of the meat without overpowering it, creating a harmonious and robust flavour profile.

The distinctive elements of paprika and nutmeg add a delightful smokiness and rich colour, elevating your hot dogs to gourmet standards.

The inclusion of hardwood smoke flavouring brings a luxurious, aromatic complexity to your dishes, delivering an authentic smoky taste that distinguishes your gourmet hot dogs from ordinary fare.

Whether grilled, broiled, or pan-fried, our Gourmet Hot Dog Seasoning turns any hot dog into an exceptional dish suitable for special occasions, gourmet barbecues, refined family dinners, or upscale gatherings. Enjoy a sophisticated twist on a timeless comfort food.

Usage Rate	3.30%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
POTATO STARCH
SALT
SPICES
RICE FLOUR
DEXTROSE
GARLIC POWDER
ONION POWDER
STABILISER E450(I)
STABILISER E451(I)
SMOKED MALTODEXTRIN
PRESERVATIVE E223 (**Sulphites**)
NATURAL FLAVOURING
ANTIOXIDANT E300
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, PRESERVATIVE, SPICE, Spice Extract

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	38	Germany
Citric Acid E330	23	UK
Glycerol Triacetate E1518	3	UK
Rapeseed Oil	4,500	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,500	UK

Chemical Specification (Typical Analysis):

Salt Level	14% - 19%
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	1,018 KJ 258 Kcal	34 KJ 9 Kcal
Fat	2.1g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	54.1g	1.8g
of which sugars	10.8g	0.4g
Protein	4.7g	0.2g
Salt	16.2g	0.5g
Fibre	6.4g	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.
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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© 2026, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk
www.scobie-junor.co.uk www.scobiesdirect.com