



Adding
Value
to Food

PRODUCT SPECIFICATION.

Product Title LEMON & HERB PERI PERI RUB 2.5 KG PAIL
Product Code SE73232

Lemon & Herb Peri Peri Rub - Zesty Glaze for Butchers

Give your counter a fresh Mediterranean twist with our **Lemon & Herb Peri Peri Rub** - a premium **meat rub** and **glaze** specially crafted for butchers. Packed with zesty lemon, aromatic herbs, and the subtle warmth of Peri Peri seasoning, this glaze delivers a vibrant flavour profile that's perfect for poultry, pork, lamb, and even fish. A mild spice packed with fresh citrus flavour - ideal for a fakeaway!

Premium Glaze for a Fresh Flavour Punch

Designed for professional butchers and meat processors, this **Lemon & Herb Peri Peri Rub** coats meat evenly, creating an eye-catching finish that's ideal for display counters and ready-to-cook offerings. It enhances both the taste and appearance of your products, helping to drive impulse sales and repeat purchases.

Why Butchers Choose This Rub

- **Versatile application:** Use as a dry rub or mix with oil for a delicious glaze
- **Fresh, zingy taste:** Combines citrus sharpness with savoury herbs and subtle chilli warmth
- **Ready-to-use:** Convenient for quick turnaround in retail or catering environments
- **Ideal for counter display:** Creates glossy, flavour-rich finishes that attract attention

Product Description

How to Use

Simply coat your chosen cut of meat with the **Lemon & Herb Peri Peri Rub** and allow it to infuse. Ideal for chicken fillets, pork chops, or lamb skewers. For a marinade-style glaze, mix with a splash of oil or water to create a wet coating. Perfect for oven-ready or BBQ products.

Perfect for Butchers Looking to Add Flavour and Visual Appeal

This **rub and glaze** is perfect for elevating everyday cuts with a flavour that's both approachable and exotic. Whether you're preparing counter-ready meats, BBQ packs, or custom meal kits, the **Lemon & Herb Peri Peri Rub** offers freshness, convenience, and stand-out flavour.

Add a burst of citrus and spice to your meat counter - your customers will taste the difference.

Simple blend of spices, herbs and natural flavours that when dusted onto meat, fish or vegetables, re-hydrate to form a sauce-like glaze with a glossy visual appeal.

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 |
| SALT |
| DEXTROSE |
| HERB |
| CITRIC ACID E330 |
| ONION POWDER |
| SPICES |
| XANTHAN GUM E415 |
| LEMON PEEL, LEMON EXTRACT |
| GARLIC POWDER |
| CHILLI POWDER |
| LEMON OIL |

Declarable Ingredients for Counter Ticket/ Labelling:
Contains Herb, 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 | 25 | UK |
| Rapeseed Oil | 4,927 | UK |
| Sodium Ferrocyanide E535 | 2 | UK |
| Sulphur Dioxide E220 | 4 | UK |
| Vegetable Oil | 4,927 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|---|
| Salt Level | 9% - 14% |
| 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 | 1,333 KJ 324 Kcal | 53 KJ 13 Kcal |
| Fat | 1.2g | 0.0g |
| of which saturates | 0.3g | 0.0g |
| Carbohydrate | 78.0g | 3.1g |
| of which sugars | 68.7g | 2.7g |
| Protein | 1.4g | 0.1g |
| Salt | 11.4g | 0.5g |
| Fibre | 4.3g | 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
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