



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

## PRODUCT SPECIFICATION

**Product Title**

GLUTEN FREE SMOKED PAPRIKA COATER 3KG PAIL

**Product Code**

SE72067

### **Gluten Free Smoked Paprika Coater - Perfect for Butchers**

Add rich, smoky flavour and vibrant colour to your meat displays with our **Gluten Free Smoked Paprika Coater**. Specially developed for butchers, this premium coater enhances the look and taste of fresh meats while ensuring your products remain gluten free - making it suitable for a wider range of customers. Scobies Smoked Paprika Coater is a Spanish style flavour profile. It's versatility means it can be used on chicken, pork and beef.

### **Bold Flavour, Eye-Catching Appearance**

This **smoked paprika coater** delivers a deep, warm flavour with subtle spice and a delicious smokiness. It creates a visually appealing coating that caramelises beautifully during cooking - perfect for pork, chicken, ribs, or even lamb. The paprika-rich blend not only adds taste but also helps extend product shelf life by locking in moisture and freshness. Smoky, a small amount of spice and gluten free. This coater would be a great addition to your Summer range and would add the rich paprika colour to your counter.

### **Why Butchers Love This Coater**

**Product Description**

- **Gluten Free** - cater to more customers with dietary requirements
- **Smoked Paprika Blend** - for bold, savoury flavour and rich red colour
- **Easy to Use** - simply tumble or hand-apply to meat
- **Versatile Coater** - ideal for counter displays, BBQ products, ready-to-cook meals
- **Professional Finish** - gives meat a high-end, gourmet look

### **Enhance Your Butchery Displays**

This **meat coater** is perfect for butchers who want to offer ready-prepared products that stand out in the counter. Its gluten free formulation ensures it's suitable for health-conscious shoppers and those with coeliac concerns - without compromising on flavour or appearance.

Whether you're preparing kebabs, drumsticks, steaks or fillets, this smoked paprika coater brings unbeatable depth of flavour and mouthwatering visual appeal to every cut.

*Make your meat products shine with our Gluten Free Smoked Paprika Coater - a must-have for every butcher's prep room.*

<b>Usage Rate</b>	4.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	3Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
PEA FLOUR
SPICE
DEHYDRATED PEPPERS
GARLIC POWDER
ONION POWDER

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Dehydrated Peppers

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	47	UK
Rapeseed Oil	9,395	UK
Vegetable Oil	9,395	UK

**Chemical Specification (Typical Analysis):**

**Salt Level** 0% - 0%

**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
<b>Energy</b>	1,489 KJ 353 Kcal	60 KJ 14 Kcal
<b>Fat</b>	5.6g	0.2g
of which saturates	0.5g	0.0g
<b>Carbohydrate</b>	58.6g	2.3g
of which sugars	4.3g	0.2g
<b>Protein</b>	21.0g	0.8g
<b>Salt</b>	0.0g	0.0g
<b>Fibre</b>	13.2g	0.5g

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.

**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.

<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 15/09/2025

