

PRODUCT SPECIFICATION

Product Title PIRI PIRI GLAZE 2.5KG PAIL

Product Code MM30201

Piri Piri glaze is a flavourful glaze - a blend of crushed chillies, peppers, fragrant

herbs and a hint of lemon.

The glaze flavour originates from Portugal and is known for its tangy, spicy and

slightly sweet flavour.

Piri Piri glaze can be used to add flavour to chicken, fish or shrimp, and then cooked for a delicious smoky flavour. It can also be sprinkled onto roasted

vegetables or tofu to add a deliciously spicy kick.

Product Description Glaze

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.

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	
SUGAR	
DRIED GLUCOSE SYRUP	
GARLIC GRANULES	
DEHYDRATED CHILLI FLAKES	
MODIFIED MAIZE STARCH	
SALT	
SPICES	
DEHYDRATED PEPPERS	
DEHYDRATED ONION	
KANTHAN GUM E415	
NATURAL COLOUR E160C	
HERB	

Declarable Ingredients for Counter Ticket/Labelling:

Contains Dehydrated Peppers, 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	5,000	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 7% - 10%

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	1,371 KJ 328 Kcal	110 KJ 26 Kcal
Fat	4.0g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	74.2g	5.9g
of which sugars	35.4g	2.8g
Protein	5.1g	0.4g
Salt	8.8g	0.7g
Fibre 6.8g 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):

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

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

Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

ingredients.

All raw materials are sieved with appropriate screens for each particular

Sieving

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 HazardThis 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 HazardThis 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: Remove powder to a disposal container, wash contaminated area

with detergent and water.

Disposal: In accordance with the control of pollution act 1974. **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

Spillage/Disposal

Emergency First Aid

Procedures

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

Labelling

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 Appr	oval of Specification
of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005. Audited by SAI Global # Z1440295AS



Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 23/04/2024