

### PRODUCT SPECIFICATION

**Product Title** MEMPHIS SMOKE GLAZE 2.5 KG PAIL

Product Code MM83004

A smoky sweet BBQ flavour with a kick of heat.

Memphis Smoke Glaze is a delicious and flavourful glaze that is perfect for adding

a rich, smoky taste to your favourite meats and dishes.

Memphis Smoke Glaze pairs perfectly with a variety of meats including beef, pork, chicken, and even seafood. It can be used as a marinade or a finishing sauce to add a bold and delicious flavour to your dishes. This glaze is easy to use and versatile, making it a must-have for any barbecue or grilling enthusiast.

**Product Description** 

#### 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 10.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition	
SUGAR	
YEAST EXTRACT	
CORNFLOUR	
SPICE	
CARAMELISED SUGAR POWDER	
DEHYDRATED CHILLI FLAKES	
SALT	
XANTHAN GUM E415	
GARLIC POWDER	
SMOKE FLAVOURING	
SILICON DIOXIDE E551	
COLOUR E160C	

## **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Spice, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

#### Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Silicon Dioxide E551	5,070	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

#### **Chemical Specification (Typical Analysis):**

4% - 6% Salt Level Preservative None

Colour To be equal in solution to the last accepted delivery

#### **Typical Nutritional Values**

**Allergenic Ingredient** 

**Policy** 

Sieving

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,460 KJ 351 Kcal	146 KJ 35 Kcal
Fat	1.3g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	79.9g	8.0g
of which sugars	63.7g	6.4g
Protein	6.8g	0.7g
Salt	5.1g	0.5g
Fibre Note: The information prov	4.5g Ided is given in good	0.5g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

All raw materials are sieved with appropriate screens for each particular

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date Labelling 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.

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

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. **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

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.

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.

Confidentiality

Date:

**Fire Hazard** 

**Procedures** 

Statement

**Emergency First Aid** 

**Legislation & Warranty** 

Handling

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:

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



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