

PRODUCT SPECIFICATION

Product Title ORGANIC GLUTEN FREE CUMBERLAND SAUSAGE 1KG

Product Code OG10050G/1

A traditional favourite. Packed with herbs such as pepper, sage, parsley and

Product Description thyme to achieve the authentic cumberland taste - gluten free. Made entirely from

organic ingredients.

Usage Rate 11.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Organic/Premium Food Ingredient

Ingredient List/Composition
ORGANIC POTATO STARCH
SEA SALT
ORGANIC GROUND WHITE PEPPER
ORGANIC SUGAR
ANTIOXIDANT E300
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND SAGE
ORGANIC RUBBED SAGE
ORGANIC GROUND NUTMEG
ORGANIC GROUND GINGER
ORGANIC GROUND THYME
ORGANIC GROUND CAYENNE
ORGANIC ROSEMARY EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT

Allergy Advice: For allergens, see ingredients in BOLD.

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level 7% - 11%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Allergenic Ingredient

Storage/Transport

Policy

Sieving

Labelling

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,205 KJ 285 Kcal	133 KJ 31 Kcal
Fat	1.1g	0.1g
of which saturates	0.4g	0.0g
Carbohydrate	69.7g	7.7g
of which sugars	2.3g	0.2g
Protein	1.3g	0.1g
Salt	9.0g	1.0g
Fibre Note: The information prov	4.2g Ided is given in good	0.5g faith and is based

Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

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.

The Organic Blending Company takes all reasonable precautions to ensure

The Organic Blending Company 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 and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

Organic products should be segregated from non-organic products.

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.

This product may present a fire hazard or explosion hazard when dispersed Fire Hazard 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

Spillage/Disposal

Procedures

Statement

Confidentiality

Organic

with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with **Emergency First Aid** 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 & Warranty** 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.

Satisfies the requirements of regulations EC 834/2007 (amended by EC 967/2008) and EC 889/2008 (amended by EC 710/2009).

Audited to organic standards by the Organic Farmers & Growers, Registration # UKP0259.

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. Audited by SAI Global # Z1440295AS



Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 19/04/2024

© 2024, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-iunor.co.uk www.scobie-junor.co.uk www.scobiesdirect.com