

PRODUCT SPECIFICATION

Product Title NEW FORMULA S BEEF 15KG PAIL

Product Code SE10051FC

New Formula S Beef - 15KG Pail

A deep red beef sausage seasoning with fantastic flavour.

Product Description The improdicate of the

The ingredients of this beef sausage seasoning are perfect for drawing out the meat's natural flavours and adding a fundamental depth of taste. It provides a strong, aromatic presence that stands up well against the hearty flavour of beef.

Usage Rate 2.50%

Best Before Dates 12 months from date of manufacture

Unit Size 15Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition

SALT

WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,

THIAMIN)

SPICE

PRESERVATIVE E223 (SO2)

STABILISER E450

DEXTROSE

FLAVOUR ENHANCER E621

ANTIOXIDANT E301 E331

SPICE EXTRACT

COLOUR E120

Declarable Ingredients for Counter Ticket/Labelling:

Contains Antioxidant, PRESERVATIVE, SPICE, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Calcium Carbonate E170	447	UK
Citric Acid E330	50	UK
Iron	189	UK
Monopropylene Glycol E1520	500	UK
Niacin	18	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	4,500	UK
Sodium Ferrocyanide E535	4	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	3	UK
Vegetable Oil	10,000	UK

Chemical Specification (Typical Analysis):

Salt Level 60% - 73%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

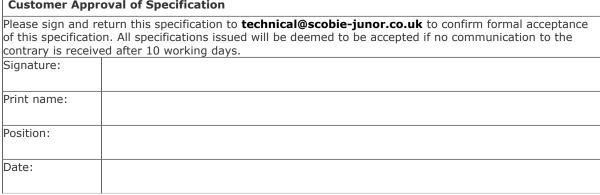
	Per 100g of Seasoning	Per 100g of Finished Product
Energy	379 KJ 91 Kcal	9 KJ 2 Kcal
Fat	1.3g	0.0g
of which saturates	0.2g	0.0g
Carbohydrate	16.1g	0.4g
of which sugars	2.9g	0.1g
Protein	4.1g	0.1g
Salt	66.7g	1.7g
Fibre	1.7g	0.0a

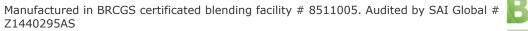
Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

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 Allergenic Ingred Policy	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. 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.
Storage/Transpo	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/Disposa Emergency First Procedures	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 & Wa 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 Approx	val of Specification
Please sign and retu of this specification.	urn this specification to technical@scobie-junor.co.uk to confirm formal acceptance. All specifications issued will be deemed to be accepted if no communication to the lafter 10 working days.
Signature:	
Print name:	







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