



Adding
Value
to **Food**

PRODUCT SPECIFICATION

Product Title PIRI PIRI SAUSAGE SEASONING 1KG PACK

Product Code SE24104

Piri Piri Sausage Seasoning 1KG Pack

This spicy blend ticks the boxes with hot crushed chillies, garlic, paprika, coriander and a citrusy twist!

Piri Piri Sausage Seasoning is a dynamic and fiery blend designed to infuse sausages with the distinctively spicy and tangy flavours of the famous Piri Piri sauce, originating from Portuguese and African culinary traditions. This seasoning is tailored for those who enjoy a bold heat and zesty taste in their dishes, providing an exciting twist to traditional sausage recipes.

The central component of Piri Piri Sausage Seasoning is the chilli. It is the source of the seasoning's intense heat and is complemented by a variety of other spices and flavourings to create a well-rounded and vibrant taste profile.

Product Description

Lemon peel is included to add a bright, citrusy note that cuts through the heat and enriches the overall flavour of the sausage. Garlic and onion adds depth and pungency, balancing the sharpness of the chili and the freshness of the lemon. This combination of lemon and garlic not only enhances the flavours within the sausage but also echoes the traditional ingredients of Piri Piri sauce.

Paprika flavour, is used to provide a subtle smokiness, giving the sausages a pleasing appearance and a complex taste that complements the fiery chili. A hint of herbs are added for an additional layer of herbaceous flavour, which brings a slight earthiness and freshness to the mix.

Salt is essential in this seasoning blend, enhancing the myriad flavours and aiding in the preservation of the sausages. For those who enjoy a touch of sweetness to balance the heat, a small amount of sugar can be incorporated into the seasoning.

Piri Piri Sausage Seasoning is perfect for creating sausages that are bold and flavourful, suitable for grilling, frying, or baking. This seasoning offers a taste adventure, ideal for those looking to spice up their meal with the lively and spirited flavours of Piri Piri.

Usage Rate 5.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
POTATO STARCH
SALT
DEHYDRATED PEPPERS
SPICES
GARLIC GRANULES
HERB
LEMON JUICE POWDER
TOMATO POWDER
LEMON PEEL, LEMON EXTRACT
ONION POWDER
STABILISER E451(I)
STABILISER E450(I)

PRESERVATIVE E223 (SO2)
ANTIOXIDANT E301 E331
FLAVOURING
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Antioxidant, Dehydrated Peppers, Flavouring, Herb, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in **BOLD**.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	599	Spain
Citric Acid E330	22	UK
Rapeseed Oil	4,311	UK
Silicon Dioxide E551	599	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,311	UK

Chemical Specification (Typical Analysis):

Salt Level	13% - 18%
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	959 KJ 228 Kcal	48 KJ 11 Kcal
Fat	3.9g	0.2g
of which saturates	0.3g	0.0g
Carbohydrate	49.5g	2.5g
of which sugars	3.1g	0.2g
Protein	5.7g	0.3g
Salt	16.2g	0.8g
Fibre	6.0g	0.3g

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. 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

Allergenic Ingredient Policy

Sieving	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.
Labelling	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 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/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.
Emergency First Aid Procedures	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.
Legislation & Warranty Statement	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.
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 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.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 05/07/2025

