

PRODUCT SPECIFICATION

Product Title TREAT MEXICAN SAUSAGE SEASONING 1KG

Product Code SE24306

Triple Treat Mexican Sausage Seasoning 1KG

Loaded with 3 different chillies, this really is a sausage for those who like it hot, hot, hot!

At the heart of Mexican Sausage Seasoning are chili pepper flakes, which provide both heat and a deep, robust flavour. These chilies flakes form the base of the seasoning, ensuring that each sausage delivers a warm, complex taste profile.

Complementing the chili peppers are cumin and coriander, two spices essential to Mexican cooking. Cumin offers a nutty, peppery flavour that pairs excellently with the richness of meat, while coriander brings a light, citrusy note that brightens the overall flavour palette. Ground paprika is added to enhance the depth and richness, providing a savoury backbone that is unmistakably hearty.

Product Description

Minced green and red peppers adds another layer of flavour with its aromatic, slightly bitter characteristics.

To balance the heat and complexity of the spices, a touch of sugar is included to round out the sharpness, making the sausage more palatable and adding a subtle sweetness that contrasts nicely with the spices.

Salt is, of course, a crucial component, acting as a flavour enhancer and preservative for the sausage meat. This Mexican Sausage Seasoning blend is versatile and can be used not only for making sausages but also for seasoning meats in tacos, burritos, and other Mexican dishes, providing a convenient way to bring authentic Mexican flavours into any kitchen.

Usage Rate 4.70%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition	
TOMATO POWDER	
DEHYDRATED PEPPERS	
SALT	
SUGAR	
SPICES	
STABILISER E450	
DEHYDRATED CHILLI FLAKES	
STABILISER E451	
PRESERVATIVE E223 (SO2)	
JALAPENO POWDER	
ANTIOXIDANT E300	

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, Dehydrated Peppers, PRESERVATIVE, Spice, SUGAR

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	3,000	Spain
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 14% - 19%

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	1,012 KJ 240 Kcal	48 KJ 11 Kcal
Fat	6.0g	0.3g
of which saturates	0.4g	0.0g
Carbohydrate	46.0g	2.2g
of which sugars	25.3g	1.2g
Protein	7.5g	0.4g
Salt	17.1g	0.8g
Fibre Note: The information prov	8.0g ided is given in good	0.4g 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

Allergenic Ingredient 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.

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 Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** 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.

Handling Use in a well ventilated area.

Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal 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 & Warranty** Legislation. The information provided is given in good faith and is based Statement 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

Emergency First Aid

Fire Hazard

Procedures

Customer Approval of Specification

Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance

of this specificatio	n. All specifications issued will be deemed to be accepted if no communication to the
contrary is receive	ed after 10 working days.
Signature:	
Print name:	
Position:	
Date:	

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



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