



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title	BEEF BOUILLON MIX 1KG PACK
Product Code	SE41865
	Our beef bouillon dissolves quickly and is easy to use adding a rich deep flavour to stews, gravies and risottos.
	Supplied in 1kg packs for ease of storage.
Product Description	<p>This bouillon takes the hassle out of creating and storing flavourful stocks.</p> <p>Many of our butcher customers who make pies boil their diced beef for their pies in bouillon stock in order to boost the flavour. Then they will use that same bouillon stock to make their gravy, rather than plain water - again boosting the flavour to make their pies even tastier.</p>
Usage Rate	2.50%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
CORNFLOUR
SALT
MALTODEXTRIN
SUGAR
WHEAT FLOUR (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
YEAST EXTRACT
VEGETABLE PALM FAT (SG) BMT-RSPO-000376
FLAVOURING (Milk)
COLOURS E150C
ONION POWDER
SPICE
CITRIC ACID E330

Declarable Ingredients for Counter Ticket/Labelling:

Contains COLOURS, SPICE, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	2	China
Calcium Carbonate E170	254	France
Niacin	10	India
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	2	UK
Vegetable Oil	5,000	UK
Iron	107	USA

Chemical Specification (Typical Analysis):

Salt Level 24% - 33%

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	1,115 KJ 263 Kcal	28 KJ 7 Kcal
Fat	2.8g	0.1g
of which saturates	1.6g	0.0g
Carbohydrate	56.9g	1.4g
of which sugars	22.4g	0.6g
Protein	4.2g	0.1g
Salt	28.7g	0.7g
Fibre	0.6g	0.0g

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.

Allergenic Ingredient 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/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.

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 & Warranty 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 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

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