

PRODUCT SPECIFICATION

Product Title GLUTEN FREE LEMON & HERB CRUMB 3KG PAIL

Product Code SE72066
Usage Rate 0.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition	
PEA FLOUR	
SUGAR	
LEMON JUICE POWDER	
SPICE	
HERB	
LEMON OIL	

Declarable Ingredients for Counter Ticket/Labelling: Contains SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	РРМ	Country of Origin
Citric Acid E330	25	UK
Rapeseed Oil	5,040	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,040	UK

Chemical Specification (Typical Analysis):

Salt Level 0% - 0% **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	1,516 KJ 360 Kcal	0 KJ 0 Kcal
Fat	2.1g	0.0g
of which saturates	0.3g	0.0g
Carbohydrate	64.4g	0.0g
of which sugars	16.1g	0.0g
Protein	17.8g	0.0g
Salt	0.0g	0.0g
Fibre	7.1g	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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement**

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

Allergenic Ingredient 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

Policy

Sieving

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 **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 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. **Procedures** 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 Confidentiality 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		
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.	
,	ditter 10 working days.	
Signature:		
Print name:		
Position:		
Date:		

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



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