

Product Specification



Product Title	CHIPOTLE & SMOKED PAPRIKA MARINADE 3KG PAIL
Product Code	MM29264A

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Product Specification



Product Code	XTF29264A	Issue number	1.2
Product Title (Not Legal Name)	CHIPOTLE & SMOKED PAPRIKA OIL MARINADE		
Description	Free flowing oily viscous liquid		
Ingredients	% Banding	Country of Origin	
Vegetable Fat (contains Rapeseed Oil, Palm Fat)	50-60	Malaysia	
Rapeseed Oil	10-20	Australia, Austria, Belgium, Bulgaria, Canada, Czech Republic, Denmark, France, Germany, Holland, Hungary, Latvia, Lithuania, Poland, Romania, Russia, Serbia, Slovakia, UK, Ukraine (not sourced from Crimea), Uruguay	
Sugar Carry over SO ₂ <10mg/kg	10-20	Primary - UK (sugar beet), Secondary - Zambia, Mozambique, Mauritius. (SO ₂ - UK)	
Salt Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China)	
Tomato Powder Processing Aid: Anti-caking Agent E551	<10	Indonesia, Vietnam, Morocco, China, Switzerland, Spain, Portugal. (E551 - China)	
Onion Powder	<10	India, China, Egypt	
Spice: Chipotle Chilli	<10	Chile, Mexico, Peru, Spain	
Spice: Smoked Coriander	<10	Ukraine, Germany	
Paprika Extract Processing aid: Sunflower Oil	<10	India, China	
Garlic Powder	<10	China, India	
Spice: Smoked Paprika Processing aid : Anti-caking Agent E551	<10	Spain (Anti-caking Agent E551 - UK)	
Herb: Oregano, rubbed	<1	Turkey	
Carry over additives and processing aids are non-declarable unless containing allergenic material.			
All Allergens included within recipe are indicated in bold .			
Nutritional data (Typical values / 100 g)			
Energy	691	kcal	
	2848	kJ	
Protein	1.23	g	
Total Carbohydrate	16.6	g	
- Sugars	13.7	g	
Fat	69.3	g	
- Saturated	9.2	g	
Salt	8.00	g	
- Sodium	3.174	g	
- Sodium converted to salt equivalent	7.94	g	
Moisture	1.0	g - maximum	
Fibre	1.9	g	
Ash	10.2	g	
Food Allergen Data			
Recipe contains no added:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y		
Eggs of all species	Y		
Fish all species	Y		
Crustaceans of all species including lobster, crab, prawns, langoustine	Y		
Peanuts	Y		
Soybeans	Y		
Milk from all species	Y		
Nuts	Y		
Celery including stick celery and celery root - celeriac	Y		
Mustard all forms originating from the mustard plant including oils	Y		

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Sesame seeds	Y	
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y	
Lupin	Y	
Molluscs	Y	

The following are handled and processed on site: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. We operate a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all time

GM Status	
This product does not contain any genetically modified material or derivatives of genetically modified material	
Metal Detection	
All products metal detected. Metal detectors are checked using test pieces before and after every product batch	
Sieving	
All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.	
Packaging	
T Packing code 30 - 3.0 kg in food grade plastic bucket with black lid or as mutually agreed	
Shelf Life and Usage Rate	
Shelf Life: From date of manufacture in unopened original containers in a cool dry place <20°C away from direct sunlight & free from infestation, for best results store chilled. - 12 months	
Recommended Usage Rate: 10%	Please ensure product is thoroughly stirred/agitated prior to use

Warranty
The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

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:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 22/06/2022 11:32:10

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