

Product Title NITRITE SALT

Product Code OC31050

	Appearance: Free-flowing granular white powder			
SENSORY				
	NB: WARNING CONTAINS NITRITE (DO NOT TASTE IN NEAT FORM)			
COUNTRY OF	Blended in UK			
COUNTRY OF	Sevenoaks – Vestry Estate, Otford Road, Sevenoaks, TN14 5EL			
MANUFACTURE:	OR Wincanton – Saxon Way, Wincanton Business Park, Somerset, BA9 9RT			
	Salt, Preservative: E250.			
INGREDIENT	Detailed % formulation information remains the intellectual property of Jardox Limited,			
DECLARATION:	disclosure to other third parties for the purpose of product matching is not permitted and would be considered a breach of contract between buyer and seller.			
DACKACING.	Various pack formats and weights, see product label.			
PACKAGING:				
	TOTAL SHELF LIFE: 12 Months from date of manufacture when stored unopened in original			
	packaging under stated storage condition	ns.		
SHELF LIFE:		MLOR: 6 months SHELF LIFE AFTER OPENING: Until BBE, provided it is handled hygienically and stored correctly.		
	STEEL ET EAT TEN OF ENTING. OTHER BBE, provided to is find find a type and stored correctly.			
	Ambient.			
STORAGE:	Keep closed in a cool, dry place, out of direct sunlight. Store separately from odoriferous materials.			
CHEMICAL ANALYSIS:				
	% Salt	99		
	% Salt Range	97-100		
	% Sodium Nitrite	6700		
MANUFACTURE:	The ingredients are blended in stainless steel mixers and passed over rare earth magnets prior			
	to being sieved and filled into sacks. ENERGY (kcal):	0		
NUTRITION INFORMATION (Typical values as sold per 100g): Nutrition is calculated.	ENERGY (kJ):	0		
	FAT (g):	0		
	of which SATURATES (g):	0		
	Available CARBOHYDRATE (g):	0		
	of which SUGARS (g):	0		
	FIBRE (g):	0		
	PROTEIN (g):	0		
	SALT (g):	97.75		
	J/121 (8).	37.73		

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.



ALLERGEN	CONTAINS	COMMENTS
Cereals containing Gluten >20ppm	NO	N/A
(wheat, rye, barley, oats, spelt, kamut or		
their hybridized strains)		
Crustaceans and their derivatives	NO	N/A
Eggs and its derivatives	NO	N/A
Fish and their derivatives	NO	N/A
Peanuts their oils and other derivatives	NO	N/A
Soya and its derivatives	NO	N/A
Milk and its derivatives	NO	N/A
Nuts their oils and other derivatives	NO	N/A
Celery and its derivatives	NO	N/A
Mustard and its derivatives	NO	N/A
Sesame Seeds their oils and other	NO	N/A
derivatives		
Molluscs and their derivatives	NO	N/A
Lupins and their derivatives	NO	N/A
Sulphur Dioxide (and sulphites at levels	NO	N/A
>10mg/Kg or 10mg/l, expressed as SO2)		

Allergens

The following allergens are handled on Jardox manufacturing sites:

- Wheat, rye, barley, oats, spelt, kamut and their hybrids containing gluten
- Milk and products thereof (including cows, goats and ewes' milk)
- Eggs and products thereof
- Soy(a) and products thereof
- Sulphur dioxide (present at or above 10mg/kg or 10ml/l as SO2 in final product)
- Fish and products thereof
- Crustaceans and products thereof
- Mustard and products thereof
- Celery/ Celeriac and products thereof
- Molluscs and products thereof

Legislation Compliance

This product complies to the best of our knowledge with all relevant EC and national legislation which is outlined in our HACCP Study. This product complies with (EC) 178/2002 General Food Law and the principles of the 1990 Food Safety Act.

GMO Assurance

Our suppliers, do not purchase any raw materials for manufacture or direct supply, that knowingly contain Genetically Modified organisms or their components.

Packaging

All food contact packaging complies with the (EC)1935/2004 legal framework including (EC)2023/2006, 'good manufacturing practice for materials and articles intended to come into contact with food'. All products remain ambient stable while unadulterated and in the original packaging.

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General

Products manufactured by our supplier are designed to be ambient stable and will not readily support the growth of pathogenic bacteria. Once opened any RTE claim is the responsibility of the customer to determine.

Customer Appro	oval 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:			

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