Product Specification



Product Title SMOKED BACON CURE 3KG PAIL

Product Code OC31074

A combination cure and smoke flavour combined to make an easy-to-use mix. **DESCRIPTION:** Appearance: Light brown flecked powder SENSORY NB: WARNING CONTAINS NITRITE (DO NOT TASTE IN NEAT FORM) Blended in UK COUNTRY OF MANUFACTURE: Salt. Caster Sugar, Smoke Flavour, Demerara Sugar, INGREDIENT Preservatives: E251, E250; Anti-caking Agent: E551. **DECLARATION:** Non- declarable Processing Aid: Rapeseed Oil. Various pack formats and weights, see product label. PACKAGING: 12 Months from date of manufacture when stored unopened in original packaging under SHELF LIFE: stated storage conditions and 6 months minimum from receipt. Shelf life after opening remains the same provided it is handled hygienically and stored correctly. Keep closed in a cool, dry place, out of direct sunlight. Store separately from STORAGE: odoriferous materials. CHEMICAL ANALYSIS: % Salt 48 % Salt Range 44-52 Sodium Nitrite ppm 6700 Sodium Nitrate ppm 11555 The ingredients are blended in stainless steel mixers and passed MANUFACTURE: over rare earth magnets prior to being sieved and filled into sacks. ENERGY (kcal): 189 NUTRITION ENERGY (kJ): 802

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.

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FAT (g):	0.5
of which SATURATES (g):	0.1
CARBOHYDRATE (g):	46.3
of which SUGARS (g):	36.6
FIBRE (g):	0.6
PROTEIN (g):	0.1
SALT (g):	49.86
	of which SATURATES (g): CARBOHYDRATE (g): of which SUGARS (g): FIBRE (g): PROTEIN (g):

ALLERGEN	CONTAINS:	Comments
Cereals containing Gluten >20ppm (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	NO	N/a
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 derivatives	NO	N/a
Molluscs and their derivatives	NO	N/a
Lupins and their derivatives	NO	N/a
Sulphur Dioxide (and sulphites at levels >10mg/Kg or 10mg/l, expressed as SO2)	NO	

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Customer Approval of Specification

•	return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this I specifications issued will be deemed to be accepted if no communication to the contrary is 0 working days.
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 24/08/2021 12:17:19

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