

SPICE SHEETS SPECIFICATION

Product		
Item No	SSCBP200490	
Description	BLACK PEPPER SPICE SHEET 200MM X 490MM SJ7862	
Dimensions	200mm x 490mm	
Formulation #	SJ7862	
Product Description	<p>Spice Sheets are a time saving product innovation from our very own development labs, and manufactured by us.</p> <p>These ones are coated in a blend of pepper to make a traditional pepper coating, for beef and ham joints.</p> <p>They are placed on the surface of the meat before vacuum packing, and the spice blend is transferred to the meat product in a short time.</p> <p>Listed here as a standard size, but available in larger orders in custom sizes as required.</p> <p>Key Benefits</p> <p>Any Size We can manufacture Spice Sheets to fit your work flow and meat dimensions.</p> <p>Consistency Our spice sheets ensure that your joint is a consistent and uniform covering across the whole surface.</p> <p>Easy to Apply No specialist training is required. Simply take the sheet and place on the joint, and vacuum as normal.</p> <p>Clipped Products We can leave the ends uncoated for clipped products.<br</p>	
Best Before Dates	12 months from date of manufacture	
Unit Size		
Intended Usage	Food Ingredient	
Ingredient List/Composition		
Black Pepper	India, Vietnam, Sri Lanka, Indonesia, Brazil, Ecuador	100%

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

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level None

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	1,170 KJ 279 Kcal	12 KJ 3 Kcal
Fat	3.3g	0.0g
of which saturates	1.0g	0.0g
Carbohydrate	64.8g	0.6g
of which sugars	0.6g	0.0g
Protein	10.9g	0.1g
Salt	0.0g	0.0g
Fibre	26.5g	0.3g

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.
Emergency First Aid Procedures	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.
Bonding Agent	
Item No	OC90010
Description	SPICE SHEET BONDING AGENT 18 KG BUCKET
Base Substrate	
Item No	BPL162250
Description	BLUE FILM L162 250MM WIDE 50 MU THICK

Description: This product is used to obtain an even covering of spices to a meat surface such as ham. The base substrate must be removed before eating.

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:

Special Note

The above information is based on our interpretation of the current Food Regulations.
We suggest contacting your local Department of Consumer Protection before this
information is used as part of a label ingredient declaration for your product.
Scobie & Junor will not be responsible for any liability resulting from the use of the above information.

Manufactured in BRCGS accredited blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd

Certified accurate on 03/03/2025