



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** MOROCCAN GLAZE 2.5KG PAIL

**Product Code** MM26101

Moroccan flavour is a unique and exotic combination of spices and ingredients that are commonly used in Moroccan cuisine. The flavours are rich, complex, and often have a mix of sweet, savoury, and spicy elements.

Our Moroccan Glaze is spicy with a hint of apricot.

The flavour profile of Moroccan cuisine is heavily influenced by its geography and history, with a mix of Berber, Arab, and Mediterranean culinary traditions. Some classic Moroccan dishes that showcase this flavour profile include tagines (slow-cooked stews), couscous, Hariri (a spicy soup), and pastilla (a savoury pastry filled with chicken or fish).

Overall, Moroccan flavour is a complex and delicious combination of spices and ingredients that is sure to add a unique and exotic twist to any dish. Whether you're cooking up a traditional Moroccan meal or experimenting with new flavour combinations, the rich and vibrant flavours of Moroccan cuisine are sure to delight your taste buds.

### Glaze preparation:

- Weigh the product to be glazed, and put it in a bag.
- Add glaze at about 10% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

## Moroccan Glaze 2.5kg Pail

**Product Description** **Bring authentic Moroccan flavours to your counter with our premium Moroccan Glaze.** Specially crafted for butchers, this versatile 2.5kg pail is perfect for adding a rich, aromatic finish to burgers, meats, and grills.

Infused with a carefully balanced blend of traditional spices and a subtle sweetness, this Moroccan Glaze creates a mouth-watering caramelised coating that enhances both appearance and flavour. Ideal for lamb, beef, poultry, and even vegetables, it will instantly elevate your meat offerings and keep customers coming back for more.

### Why butchers love our Moroccan Glaze:

- Ready-to-use and easy to apply
- Gives meats a vibrant, eye-catching finish
- Delivers bold, authentic Moroccan taste
- Perfect for burgers, kebabs, steaks, and more
- Supplied in a generous 2.5kg pail to meet high-demand kitchens

Upgrade your display and offer customers something new and

exciting. Our Moroccan Glaze helps butchers create standout products that are packed with flavour and irresistible visual appeal.

*Available now for fast delivery - enhance your counter today!*

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
SPICES
DRIED GLUCOSE SYRUP
SALT
ONION POWDER
MODIFIED MAIZE STARCH
TOMATO POWDER
GARLIC POWDER
HERB
FLAVOURING
XANTHAN GUM E415
SPICE EXTRACT
COLOUR: E160C

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains Flavouring, Spice, Spice Extract, SUGAR

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

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	732	Spain
Calcium Silicate E552	974	UK
Silicon Dioxide E551	1,705	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 10%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,379 KJ 328 Kcal	110 KJ 26 Kcal
<b>Fat</b>	2.9g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	74.5g	6.0g
of which sugars	45.2g	3.6g
<b>Protein</b>	4.5g	0.4g
<b>Salt</b>	8.4g	0.7g
<b>Fibre</b>	5.7g	0.5g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

**Allergenic Ingredient Policy**

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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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.

<b>Customer Approval of Specification</b>	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> 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:	

Manufactured in BRCGS certificated blending facility # 8511005.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**  
 Certified accurate on 31/03/2025

