



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title**

CHINESE GLAZE 2.5KG PAIL

**Product Code**

MM21111

Our Chinese food glaze is a deep red sweet, aniseed flavoured glaze.

Chinese glaze provides a Chinese food flavour that is a delicate balance of sweet, sour, salty, and savoury flavours, combined with aromatic and pungent spices and herbs to create a unique and delicious taste experience.

**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.

**Product Description**

### Chinese Glaze 2.5KG Pail

**Elevate your butchery offerings** with our premium **Chinese Glaze 2.5KG Pail** - the perfect finishing touch for meat that demands attention. Expertly crafted to enhance flavour and presentation, this versatile glaze is a must-have for butchers looking to delight customers with authentic, mouth-watering Chinese-inspired dishes.

Our **Chinese Glaze** boasts a rich blend of sweet and savoury notes, combining traditional soy sauce flavours with hints of aromatic spices. It effortlessly coats meats, locking in moisture and delivering an irresistible glossy finish that enhances counter appeal.

- Perfect for pork, poultry, beef, and ribs
- Ideal for creating ready-to-cook products
- Convenient 2.5KG pail - designed for busy butcher shops
- Quick and easy to apply - just brush or tumble onto your cuts

Stand out from the competition and offer your customers a taste sensation that's both bold and familiar. Whether you're prepping for BBQ season or creating all-year-round bestsellers, this **Chinese Glaze** delivers exceptional results every time.

*Enhance your display. Increase your sales. Serve the finest with our Chinese Glaze 2.5KG Pail.*

<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
SALT
DRIED GLUCOSE SYRUP
MODIFIED MAIZE STARCH
TOMATO POWDER
YEAST EXTRACT
GARLIC POWDER
SPICE
ANTIOXIDANT E300
XANTHAN GUM E415
COLOUR E162
COLOUR E120 E150C
SPICE EXTRACT
NATURAL COLOUR E160C

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

Contains ANTIOXIDANT, COLOUR, 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	766	Spain
Citric Acid E330	25	UK
Humectant E1520	473	UK
Monopropylene Glycol E1520	198	UK
Rapeseed Oil	4,909	UK
Silicon Dioxide E551	3,494	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,909	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	12% - 16%
<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>	1,368 KJ 328 Kcal	109 KJ 26 Kcal
<b>Fat</b>	0.7g	0.1g
of which saturates	0.1g	0.0g
<b>Carbohydrate</b>	77.8g	6.2g
of which sugars	58.2g	4.7g
<b>Protein</b>	2.1g	0.2g
<b>Salt</b>	14.2g	1.1g
<b>Fibre</b>	1.8g	0.1g

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

<b>Nut Statement</b>	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.
<b>Allergenic Ingredient</b>	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

<b>Policy</b>	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.
<b>Sieving</b>	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	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.

Customer Approval of Specification	
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 02/07/2025



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