



Adding
Value
to **Food**

PRODUCT SPECIFICATION

Product Title GARDEN MINT GLAZE 2.5KG REFILL PACK

Product Code MM22111P

Garden Mint Glaze is a delicious taste of fresh sweet mint, perfect for adding flavour to a variety of dishes.

This glaze has a slight green colour and a sweet, slightly tangy taste that pairs well with both sweet and savoury dishes.

Why not order a refill sachet? Save money, and use 92% less packaging!

Glaze preparation:

- Product Description**
- 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.

Overall, Garden Mint Glaze is a versatile and delicious option for anyone looking to add a fresh and flavourful twist to their meals.

Usage Rate 8.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PACK

Intended Usage Food Ingredient

| Ingredient List/Composition |
|-----------------------------|
| SUGAR |
| DRIED GLUCOSE SYRUP |
| HERB EXTRACT |
| MODIFIED MAIZE STARCH |
| HERB |
| YEAST EXTRACT |
| TOMATO POWDER |
| FLAVOURING |
| ACIDITY REGULATOR E262 |
| NATURAL COLOUR E160C |
| SALT |
| XANTHAN GUM E415 |
| ANTIOXIDANT E300 |
| SPICE |
| SPICE EXTRACT |

Declarable Ingredients for Counter Ticket/ Labelling:

Contains ANTIOXIDANT, Herb, HERB EXTRACT, 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 | 602 | Spain |
| Citric Acid E330 | 30 | UK |
| Monopropylene Glycol E1520 | 197 | UK |
| Rapeseed Oil | 6,033 | UK |
| Silicon Dioxide E551 | 2,971 | UK |
| Sulphur Dioxide E220 | trace (<1ppm) | UK |
| Vegetable Oil | 6,033 | UK |

Chemical Specification (Typical Analysis):

| | |
|---------------------|-------------------------------------------------------|
| Salt Level | 9% - 13% |
| 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 | 1,354 KJ 324 Kcal | 108 KJ 26 Kcal |
| Fat | 1.0g | 0.1g |
| of which saturates | 0.2g | 0.0g |
| Carbohydrate | 72.9g | 5.8g |
| of which sugars | 52.0g | 4.2g |
| Protein | 4.9g | 0.4g |
| Salt | 12.6g | 1.0g |
| Fibre | 3.5g | 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. 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

Allergenic Ingredient Policy

| | |
|---------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sieving | specification, which clearly indicates the presence or absence of various ingredients. 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. |
| Legislation & Warranty Statement | IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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. |

| 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: | |

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 04/01/2025

