

## PRODUCT SPECIFICATION

| Product Title | GROUND ROSEMARY 200G CATERING SHAKER JAR |
| :--- | :--- |
| Product Code | IG99251/10 <br> Ground rosemary has a distinctive pinewood aroma and a strong bitter-sweet <br> flavour. Ideal for use with lamb or pork $̈$ ¿̈ $1 / 2$ sprinkle on before roasting or use in a <br> sauce or gravy. Can be used in both savoury and sweet dishes, goes particularly <br> well with lemon. Enhances tomato based dishes and is excellent in soups, stews <br> and sauces. Supplied in a 200g catering shaker jar for easy storage and <br> application. |
| Product Description |  |
| Usage Rate | $100.00 \%$ |
| Best Before Dates | 24 months from date of manufacture |
| Unit Size | 0.2 Kg EACH |
| Intended Usage | Food Ingredient |

## Ingredient List/Composition

HERB

## Declarable Ingredients for Counter Ticket/Labelling:

Contains Herb
Allergy Advice: For allergens, see ingredients in BOLD.

## No non declarable processing aids

## Chemical Specification (Typical Analysis):

Salt Level $0 \%-0 \%$

Preservative None
Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

|  | Per 100g of Seasoning | Per 100 g of Finished Product |
| :---: | :---: | :---: |
| Energy | $\begin{aligned} & 1,387 \mathrm{KJ} \\ & 331 \mathrm{Kcal} \end{aligned}$ | $\begin{aligned} & 1,387 \mathrm{KJ} \\ & 331 \mathrm{Kcal} \end{aligned}$ |
| Fat of which saturates | $\begin{gathered} 15.2 \mathrm{~g} \\ 7.4 \mathrm{~g} \end{gathered}$ | $\begin{gathered} 15.2 \mathrm{~g} \\ 7.4 \mathrm{~g} \end{gathered}$ |
| Carbohydrate | 64.1 g | 64.1 g |
| of which sugars | 0.0g | 0.0g |
| Protein | 4.9 g | 4.9 g |
| Salt | 0.1 g | 0.1 g |
| Fibre | 42.6 g | 42.6 g |

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
Mould Count
Yeast Count
Coliforms
E Coli
Staph Aureus
B Cereus

## Salmonella

$$
\begin{gathered}
<100,000 / \mathrm{g} \\
<1,000 / \mathrm{g} \\
<1,000 / \mathrm{g} \\
<1,000 / \mathrm{g} \\
<10 / \mathrm{g} \\
<50 / \mathrm{g} \\
<50 / \mathrm{g}
\end{gathered}
$$

Absent in 25 g

## Nut Statement

## Allergenic Ingredient Policy

Sieving
Labelling

## Storage/Transport

## Health Hazard

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 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.
Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
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.
This product may present a fire hazard or explosion hazard when dispersed
in air. Fires are readily extinguished with water or foam.
Handling
Spillage/Disposal
Emergency First Aid
Procedures

Legislation \& Warranty
Statement

Confidentiality

Use in a well ventilated area.
Spillage: Remove powder to a disposal container, wash contaminated area with detergent and water.
Disposal: In accordance with the control of pollution act 1974.
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

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.

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. Audited by SAI Global \# Z1440295AS

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

Certified accurate on 03/07/2024
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