

PRODUCT SPECIFICATION

Product Title SOUTHERN FRIED BREADER 2KG PAIL

Product Code SE73030

A delicious mouth watering KFC style chicken breading that's full of flavour and easy to use to re-create your favourite high street fried chicken take away at home.

Not only just great for chicken thighs, legs and wings, try with chopped or sliced chicken breast for crispy coated nuggets and goujons, or cooked potatoes and mushrooms for dipping into your favourite sauce.

Direction for use:

Product Description Simply dip the chicken portion into milk or water, shake off any excess, then toss

the chicken into the breading, evenly coating all sides, leave to rest for a short

time before deep frying until fully cooked and golden brown.

Healthier Way to enjoy: Shallow fry or oven bake on a lightly greased oven try at 200C/400F gas mark 6, for 25-30 minutes (turn halfway through baking).

Usage Rate 6.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,
THIAMIN)
SALT
SPICES
FLAVOUR ENHANCER E621
HERB
GARLIC POWDER

Declarable Ingredients for Counter Ticket/Labelling:

Contains Herb, SPICE

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	20	China
Calcium Carbonate E170	3,208	France
Niacin	132	India
Sodium Ferrocyanide E535	2	UK
Iron	1,357	USA

Chemical Specification (Typical Analysis):

Salt Level 13% - 17%

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	1,222 KJ 288 Kcal	73 KJ 17 Kcal	
Fat	1.1g	0.1g	
of which saturates	0.3g	0.0g	
Carbohydrate	59.1g	3.5g	
of which sugars	0.4g	0.0g	
Protein	9.2g	0.6g	
Salt	15.0g	0.9g	
Fibre	3.4g	0.2a	
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

Allergenic Ingredient Policy

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

Sieving

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 Storage/Transport

the floor and not in contact with walls or ceilings.

This product is designed for human consumption and when used in **Health Hazard** 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 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**

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

Labelling

Fire Hazard

Procedures

Spillage/Disposal

Emergency First Aid

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				
of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance in. All specifications issued will be deemed to be accepted if no communication to the ed 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 23/02/2025



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