

PRODUCT SPECIFICATION

Product Title SRIRACHA & MAPLE SAUSAGE MIX 1KG

Product Code SE24441

An Asian twist, combining ginger, garlic and savoury flavours with a burst of chilli **Product Description**

heat and a subtle sweet note of maple.

10.00% **Usage Rate**

24 months from date of manufacture **Best Before Dates**

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
GF PINHEAD RUSK
SUGAR
SPICES
GARLIC POWDER
SALT
SPIRIT VINEGAR POWDER
DEHYDRATED CHILLI FLAKES
STABILISER E451(I)
PRESERVATIVE E223 (SO2)
NATURAL FLAVOURING
FRUIT CONCENTRATE
NATURAL COLOUR E160C
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/Labelling:

Contains ANTIOXIDANT, PRESERVATIVE

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Calcium Silicate E552	58	UK
Proplene glycol E1520	583	UK
Silicon Dioxide E551	3,021	UK
Sodium Ferrocyanide E535	1	UK

Chemical Specification (Typical Analysis):

Salt Level 5% - 8% **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	1,345 KJ 319 Kcal	135 KJ 32 Kcal
Fat	3.9g	0.4g
of which saturates	0.6g	0.1g
Carbohydrate	61.0g	6.1g
of which sugars	22.4g	2.2g
Protein	12.8g	1.3g
Salt	7.4g	0.7g
Fibre	9.2g	0.9a

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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement**

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 the quality of our seasonings, mixes and functional blends. **Policy**

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

Labelling 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 Fire Hazard 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 Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures** 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 & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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 Confidentiality 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 Appr	oval of Specification
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the
contrary is receive	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 01/06/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk