



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title TERIYAKI GLAZE 2.5KG PAIL

Product Code SE73208

Traditional Japanese flavours of soy sauce, spices, onions and garlic.

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.

Teriyaki Glaze 2.5kg Pail

Bring bold, irresistible flavour to your counter with our Teriyaki Glaze 2.5kg Pail - a must-have for butchers looking to enhance their offering with authentic Asian-inspired taste.

Product Description

Perfect for glazing burgers, ribs, chicken, or pork, this rich and sticky teriyaki glaze delivers a mouth-watering blend of soy, garlic, ginger, and subtle sweetness. The glossy finish adds premium appeal to your cuts, while locking in moisture and enhancing tenderness.

Ideal for butchers who want to offer ready-to-cook products that stand out, this versatile glaze is easy to use and ensures consistent results every time. Whether you're preparing fresh meat for your shop window or supplying to catering customers, this 2.5kg pail provides excellent value and convenience.

- Authentic teriyaki flavour - perfect balance of sweet and savoury
- Premium glaze for meats, including beef, chicken, pork, and ribs
- Convenient 2.5kg pail for busy butchery environments
- Enhances visual appeal and boosts counter sales
- Locks in juices for succulent, tender results

Attract more customers with professionally finished cuts that taste as good as they look. Stock up on our Teriyaki Glaze 2.5kg Pail today and take your meat display to the next level.

Usage Rate 8.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
DRIED GLUCOSE SYRUP
SALT
MODIFIED MAIZE STARCH
SPICES
CARAMELISED SUGAR POWDER
DEHYDRATED PEPPERS
GARLIC POWDER
ONION POWDER
FLAVOURING
HERB
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Dehydrated Peppers, Flavouring, 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
Citric Acid E330	20	UK
Rapeseed Oil	4,028	UK
Silicon Dioxide E551	400	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,028	UK

Chemical Specification (Typical Analysis):

Salt Level 8% - 12%

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	1,430 KJ 338 Kcal	114 KJ 27 Kcal
Fat	2.0g	0.2g
of which saturates	0.2g	0.0g
Carbohydrate	80.3g	6.4g
of which sugars	49.1g	3.9g
Protein	2.6g	0.2g
Salt	9.9g	0.8g
Fibre	1.7g	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):

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.

Allergenic Ingredient Policy

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various

	ingredients.
Sieving	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.
	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	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 01/07/2025

