



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title**

SPICY SALT & CHILLI GLAZE 2.5KG PAIL

**Product Code**

SE73209

Spicy Salt & Chilli Glaze is a classic mix of garlic, salt and chilli.

This glaze is perfect for enhancing the taste of meat, fish, vegetables, and tofu. You can use it to infuse your BBQ, meat products, or stir-fry dishes with intense heat and flavour. It also works well as a dipping sauce or a topping for chips, noodles, rice, or salads.

**Glaze preparation:**

- 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.

## Spicy Salt & Chilli Glaze - 2.5kg Pail

**Product Description**

**Turn up the heat and deliver unbeatable flavour with our Spicy Salt & Chilli Glaze, packed in a convenient 2.5kg pail!**

Specially crafted for butchers who demand bold, mouth-watering results, this versatile glaze is perfect for transforming meats into irresistible bestsellers. Infused with a fiery blend of cracked black pepper, red chilli flakes, and a punchy savoury seasoning, it creates a rich, spicy coating that's perfect for burgers, steaks, ribs, or chicken.

**Why Butchers Love It:**

- **Premium Quality:** Professionally blended for consistent results and maximum customer satisfaction.
- **Versatile Application:** Ideal for burgers, kebabs, stir-fries, and BBQ cuts, adding a modern twist to traditional favourites.
- **Rich Visual Appeal:** Eye-catching, vibrant glaze that enhances counter displays and drives impulse purchases.
- **Easy to Use:** Simply coat your meat and cook - no extra prep required.

This Spicy Salt & Chilli Glaze is a butcher's essential, helping you stand out with products that deliver on both flavour and presentation. Whether you're creating gourmet burgers or prepping BBQ specials, this mix will keep your customers coming back for more.

*Supplied in a durable 2.5kg pail for professional use and easy storage.*

**Stock up now and spice up your counter!**

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
SALT
DEHYDRATED CHILLI FLAKES
DEHYDRATED PEPPERS
GARLIC POWDER
ONION POWDER
5 SPICE (GROUND CASSIA, GROUND FENNEL, GROUND GINGER, GROUND STAR ANISE, GROUND CLOVE)
SPICES
HERB
COLOUR E160C

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Dehydrated Peppers, 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	50	UK
Rapeseed Oil	9,906	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	9,906	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	13% - 17%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

**Typical Nutritional Values**

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,354 KJ 320 Kcal	108 KJ 26 Kcal
<b>Fat</b>	4.5g	0.4g
of which saturates	0.5g	0.0g
<b>Carbohydrate</b>	69.6g	5.6g
of which sugars	52.5g	4.2g
<b>Protein</b>	4.2g	0.3g
<b>Salt</b>	15.0g	1.2g
<b>Fibre</b>	5.7g	0.5g

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):**

<b>Total Viable Count</b>	< 100,000/g
<b>Mould Count</b>	< 1,000/g
<b>Yeast Count</b>	< 1,000/g
<b>Coliforms</b>	< 1,000/g
<b>E Coli</b>	< 10/g
<b>Staph Aureus</b>	< 50/g
<b>B Cereus</b>	< 50/g
<b>Salmonella</b>	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

<b>Labelling</b>	raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>
<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 <b>technical@scobie-junor.co.uk</b> 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 31/05/2025

