



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title MEMPHIS SMOKE GLAZE 2.5 KG PAIL

Product Code MM83004

A smoky sweet BBQ flavour with a kick of heat.

Memphis Smoke Glaze is a delicious and flavourful glaze that is perfect for adding a rich, smoky taste to your favourite meats and dishes.

Memphis Smoke Glaze pairs perfectly with a variety of meats including beef, pork, chicken, and even seafood. It can be used as a marinade or a finishing sauce to add a bold and delicious flavour to your dishes. This glaze is easy to use and versatile, making it a must-have for any barbecue or grilling enthusiast.

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.

Memphis Smoke Glaze 2.5kg Pail

Product Description **Enhance your butchery counter with the irresistible allure of the *Memphis Smoke Glaze*.** Crafted to perfection, this 2.5kg pail delivers the authentic taste of classic Southern BBQ, combining a rich blend of smoky, sweet, and savoury notes that customers will crave.

Designed with professional butchers in mind, this versatile glaze is perfect for adding a deep, smoky finish to a wide range of meats, from pork ribs and chicken thighs to burgers and sausages. Whether you're preparing fresh cuts for your display or marinating meats for ready-to-cook convenience, this glaze guarantees a mouth-watering visual appeal and irresistible flavour.

- **Authentic Memphis BBQ flavour:** A bold blend of smoke, sweetness, and subtle spice.
- **Butcher-friendly format:** Supplied in a convenient 2.5kg pail, ideal for busy counters.
- **Versatile application:** Perfect for glazing meats, marinating, or adding to burger mixes.
- **Boosts sales:** Creates an eye-catching, flavour-packed finish that keeps customers coming back.

Take your butchery offerings to the next level with the **Memphis Smoke Glaze** ? the ultimate choice for crafting premium BBQ-style meats that stand out in your counter.

Order now and bring the true taste of Memphis to your customers!

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 2.5Kg PAIL

Intended Usage Food Ingredient

Ingredient List/Composition
SUGAR
YEAST EXTRACT
CORNFLOUR
SPICES
CARAMELISED SUGAR POWDER
DEHYDRATED CHILLI FLAKES
SALT
XANTHAN GUM E415
GARLIC POWDER
CHILLI POWDER
SMOKE FLAVOURING
COLOUR E160C

Declarable Ingredients for Counter Ticket/Labelling:
None

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	trace (<1ppm)	Bulgaria
Silicon Dioxide E551	5,070	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	trace (<1ppm)	UK

Chemical Specification (Typical Analysis):

Salt Level	4% - 6%
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	1,461 KJ 351 Kcal	146 KJ 35 Kcal
Fat	1.3g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	79.8g	8.0g
of which sugars	63.7g	6.4g
Protein	6.7g	0.7g
Salt	5.1g	0.5g
Fibre	4.5g	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):

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.

Product label will contain Product Code, Product Name, Best Before Date

Labelling	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 31/05/2025

