



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title

LEMON CHILLI & FENNEL GLAZE 2.5 KG PAIL

Product Code

SE73313

A fresh and lively glaze - Italian in origin. This fresh lemon glaze gives an alternative to the typical sweet and sticky BBQ recipes.

The chilli adds a mild kick, and the fennel gives another dimension of flavour.

Visually this is a yellow high gloss glaze with a red chilli pieces and fennel seed, giving great visual for your counter.

Add this to chicken or pork for great results.

Get 2 Recipes for Lemon Chilli & Fennel Glaze



Product Description

Click [HERE](#) to download the recipes pdf.

LEMON CHILLI & FENNEL GLAZE - 2.5 KG PAIL

Elevate your butchery counter with our premium Lemon Chilli & Fennel Glaze, now available in a convenient 2.5 kg pail. This expertly balanced glaze combines zesty lemon, a subtle kick of chilli, and aromatic fennel to create a vibrant and irresistible flavour profile that will make your burgers stand out from the rest.

Perfect for butchers looking to add value and excitement to their fresh meat range, this versatile glaze enhances pork, chicken, lamb, and beef with ease. Whether you're preparing handmade burgers, succulent steaks, or mouth-watering kebabs, this glaze delivers a professional, glossy finish and bold taste your customers will love.

- Ready-to-use glaze for effortless application
- Delivers a glossy, attractive finish on meat products
- Ideal for burgers, steaks, kebabs, and more
- Balanced combination of citrus, heat, and spice
- Perfect for butchers aiming to increase sales and customer

satisfaction

- Supplied in a practical 2.5 kg resealable pail

Give your meat counter a fresh and modern twist. **Order the Lemon Chilli & Fennel Glaze today** and create unforgettable flavours that keep your customers coming back for more.

Usage Rate	5.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
LEMON JUICE POWDER
DRIED GLUCOSE SYRUP
CORNFLOUR
SPICE
HERB
SALT
DEHYDRATED CHILLI FLAKES
CITRIC ACID E330
XANTHAN GUM E415
LEMON OIL
GARLIC EXTRACT

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Spice, SUGAR

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	1	Bulgaria
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	5,000	UK

Chemical Specification (Typical Analysis):

Salt Level 3% - 5%

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	1,365 KJ 332 Kcal	68 KJ 17 Kcal
Fat	3.5g	0.2g
of which saturates	0.6g	0.0g
Carbohydrate	74.4g	3.7g
of which sugars	30.8g	1.5g
Protein	3.0g	0.1g
Salt	3.9g	0.2g
Fibre	9.1g	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.

Allergenic Ingredient Policy

Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure 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.

Sieving

All raw materials are sieved with appropriate screens for each particular

Labelling	raw material prior to the blending of the product. 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 31/05/2025

