



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** PIRI PIRI GLAZE 2.5KG PAIL

**Product Code** MM30201

Piri Piri glaze is a flavourful glaze - a blend of crushed chillies, peppers, fragrant herbs and a hint of lemon.

The glaze flavour originates from Portugal and is known for its tangy, spicy and slightly sweet flavour.

Piri Piri glaze can be used to add flavour to chicken, fish or shrimp, and then cooked for a delicious smoky flavour. It can also be sprinkled onto roasted vegetables or tofu to add a deliciously spicy kick.

### 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.

## Piri Piri Glaze 2.5kg Pail

**Product Description** **Spice up your butchery counter with our premium Piri Piri Glaze, available in a convenient 2.5kg pail.** Perfectly crafted to deliver bold, mouth-watering flavour, this glaze is ideal for creating stand-out burgers, chicken portions, ribs, and kebabs that will keep customers coming back for more.

With its fiery blend of authentic Piri Piri spices, this versatile glaze provides a vibrant colour and a punchy kick, giving meat a succulent finish every time. Designed with butchers in mind, it's easy to use, helping you quickly enhance your fresh cuts with minimal effort and maximum impact.

- Authentic Piri Piri flavour - a bold, spicy profile customers love
- Ideal for burgers, poultry, ribs, and BBQ dishes
- Ready-to-use glaze for convenience and consistency
- Vibrant finish to boost your counter display appeal
- Supplied in a practical 2.5kg resealable pail

*Perfect for butchers seeking to add value and variety to their product offering. Take your counter to the next level with this crowd-pleasing glaze.*

**Order your Piri Piri Glaze 2.5kg Pail today and fire up your sales!**

**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
GARLIC GRANULES
DEHYDRATED CHILLI FLAKES
MODIFIED MAIZE STARCH
SALT
SPICES
DEHYDRATED PEPPERS
DEHYDRATED ONION
XANTHAN GUM E415
NATURAL COLOUR E160C
HERB

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Dehydrated Peppers, Herb, Spice, 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	25	UK
Rapeseed Oil	5,000	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

**Salt Level** 7% - 10%

**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
<b>Energy</b>	1,371 KJ 328 Kcal	110 KJ 26 Kcal
<b>Fat</b>	4.0g	0.3g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	74.2g	5.9g
of which sugars	35.4g	2.8g
<b>Protein</b>	5.1g	0.4g
<b>Salt</b>	8.8g	0.7g
<b>Fibre</b>	6.8g	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

<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

