



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

## PRODUCT SPECIFICATION

**Product Title**

TANDOORI GLAZE 2.5KG PAIL

**Product Code**

MM41902

Tandoori Glaze has a delicious warm heat and authentic flavour.

Typically used to add flavour to meat, seafood, and vegetables. It is a popular spice blend in Indian cuisine and is known for its distinctive smoky, tangy, and spicy taste.

It is a versatile and flavourful seasoning that adds a delicious kick to a variety of dishes.

**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.

### Tandoori Glaze 2.5kg Pail

**Give your burgers, meats, and grills an irresistible kick with our premium Tandoori Glaze 2.5kg Pail!** Specially crafted for butchers who want to offer their customers bold and authentic flavours, this versatile glaze is a must-have in your shop.

**Product Description**

### Why Choose Our Tandoori Glaze?

- **Rich & Authentic Flavour:** Bursting with aromatic spices and a hint of heat, this glaze brings the taste of traditional tandoori straight to your meat counter.
- **Perfect for a Variety of Meats:** Ideal for burgers, chicken, lamb, pork, and even kebabs - a true all-rounder!
- **Eye-catching Finish:** Gives meats a deep, vibrant colour and glossy finish that looks fantastic in your display and irresistible to customers.
- **Bulk Pack for Busy Butchers:** Supplied in a generous 2.5kg pail, designed to meet the demands of high-volume production.
- **Easy to Use:** Simply coat your meats for a quick, no-fuss flavour boost that enhances taste and appearance.

### Stand Out on the Counter

With more customers seeking bold and exotic flavours, our Tandoori Glaze helps you keep up with trends and elevate your product offering. Whether you're preparing ready-to-cook dishes or marinating meats for the grill, this glaze adds value and visual appeal that sells.

**Stock up today and bring the flavour of tandoori to 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
SPICES
CORNFLOUR
DRIED GLUCOSE SYRUP
SALT
TOMATO POWDER
GARLIC POWDER
ONION POWDER
XANTHAN GUM E415
FRUIT CONCENTRATE
COLOUR E162
LEMON OIL
SPICE EXTRACT

**Declarable Ingredients for Counter Ticket/ Labelling:**

Contains 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
Sulphur Dioxide E220	1	Bulgaria
Silicon Dioxide E551	903	Spain
Silicon Dioxide E551	903	UK
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK

**Chemical Specification (Typical Analysis):**

**Salt Level** 6% - 9%

**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>	1,397 KJ 340 Kcal	112 KJ 27 Kcal
<b>Fat</b>	3.1g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	76.4g	6.1g
of which sugars	45.4g	3.6g
<b>Protein</b>	4.8g	0.4g
<b>Salt</b>	7.9g	0.6g
<b>Fibre</b>	7.3g	0.6g

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

