



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title

SWEET CHILLI GLAZE 2.5KG PAIL

Product Code

MM28101

Sweet chilli glaze is succulent sweet, tangy and spicy, used to add flavour to a variety of dishes.

Sweet chilli glaze is used for meat, fish or vegetables. It is often used in Asian-inspired cuisine, particularly Thai and Vietnamese dishes. The glaze is also popular with chicken, pork or seafood.

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.

Overall, sweet chilli glaze is a delicious and versatile condiment that adds a sweet and spicy kick to any dish.

Sweet Chilli Glaze 2.5KG Pail

Product Description

Boost your counter appeal with our premium Sweet Chilli Glaze - a must-have for every butcher's shop. This 2.5KG pail is packed with a deliciously balanced blend of sweetness and heat, designed to enhance the flavour and appearance of your meat products.

Perfect for glazing burgers, ribs, chicken, or pork, this versatile mix creates a mouth-watering sticky coating that keeps customers coming back for more. Its vibrant colour and rich, glossy finish will help your creations stand out in your display, adding value and visual appeal.

- Generous 2.5KG pail - ideal for busy butcher shops
- Sweet and spicy flavour profile to suit a wide range of meats
- Easy to apply - simply brush onto your burgers or cuts before cooking
- Creates an irresistible glaze with a professional-looking finish
- Helps you upsell by adding gourmet value to your counter offerings

Trusted by professional butchers across the UK, this Sweet Chilli Glaze not only delivers on taste but also helps you maximise profits by elevating everyday cuts into premium products.

Order now and give your meat counter the standout glaze it deserves!

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
SALT
DEHYDRATED CHILLI FLAKES
MODIFIED MAIZE STARCH
TOMATO POWDER
ONION POWDER
CHILLI POWDER
ACIDITY REGULATOR E262
HERB
GARLIC POWDER
NATURAL COLOUR E160C
FLAVOURING
SPICES
ANTIOXIDANT E300
XANTHAN GUM E415
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/ Labelling:
Contains ANTIOXIDANT, Flavouring, 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
Silicon Dioxide E551	713	Spain
Citric Acid E330	23	UK
Rapeseed Oil	4,613	UK
Silicon Dioxide E551	1,213	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,613	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
Energy	1,383 KJ 330 Kcal	111 KJ 26 Kcal
Fat	2.4g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	75.4g	6.0g
of which sugars	48.0g	3.8g
Protein	3.4g	0.3g
Salt	9.4g	0.8g
Fibre	5.0g	0.4g

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**Allergenic Ingredient Policy**

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. All materials are purchased from approved suppliers against a detailed

Sieving	specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	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.
Legislation & Warranty Statement	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE 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 30/06/2025

