

# **PRODUCT SPECIFICATION**

**Product Title** CHILLI CON CARNE MINCE MIX 1KG PACK

**Product Code** SE31761

**Product Description** A delicious traditional South American dish.

Usage Rate 10.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

| Ingredient List/Composition |
|-----------------------------|
| TOMATO POWDER               |
| DEXTROSE                    |
| MODIFIED MAIZE STARCH       |
| SPICES                      |
| SALT                        |
| GARLIC POWDER               |
| DEHYDRATED PEPPERS          |
| DEHYDRATED ONION            |
| ONION POWDER                |
| HERBS                       |
| ANTIOXIDANT E300            |
| COLOUR E160C                |

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

Contains ANTIOXIDANT, Dehydrated Peppers

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

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid           | PPM           | Country of Origin |
|--------------------------|---------------|-------------------|
| Ascorbic Acid E301       | 50            | China             |
| Gum Acacia E414          | 7,300         | France            |
| Mixed tocopherols E306   | 50            | India             |
| Silicon Dioxide E551     | 6             | India             |
| Rosemary Extract E392    | 50            | Morocco           |
| Silicon Dioxide E551     | 4,755         | Spain             |
| Citric Acid E330         | 25            | UK                |
| Paprika Oleoresin E160c  | 2,500         | UK                |
| Rapeseed Oil             | 5,000         | UK                |
| Silicon Dioxide E551     | 4,755         | UK                |
| Sodium Ferrocyanide E535 | trace (<1ppm) | UK                |
| Sulphur Dioxide E220     | trace (<1ppm) | UK                |
| Vegetable Oil            | 5,000         | UK                |

## **Chemical Specification (Typical Analysis):**

Salt Level 5% - 7% Preservative None

**Colour** To be equal in solution to the last accepted delivery

#### **Typical Nutritional Values**

|  | Per 100g of<br>Seasoning | Per 100g of<br>Finished Product |  |
|--|--------------------------|---------------------------------|--|
| Energy   | 1,295 KJ<br>312 Kcal     | 130 KJ<br>31 Kcal               |  |
| Fat  | 3.7g                     | 0.4g                            |  |
| of which saturates   | 0.4g                     | 0.0g                            |  |
| Carbohydrate   | 62.9g                    | 6.3g                            |  |
| of which sugars  | 28.6g                    | 2.9g                            |  |
| Protein  | 9.1g                     | 0.9g                            |  |
| Salt   | 6.3g                     | 0.6g                            |  |
| Fibre 8.7g 0.9g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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 **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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** The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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:

# **Issued electronically by Scobie & Junor (Estd. 1919) Ltd** Certified accurate on 01/06/2025



© 2025, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk www.scobie-junor.co.uk www.scobie-junor.co.uk