



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** LINCOLNSHIRE SAUSAGE SEASONING 10KG PAIL

**Product Code** SE24153

### Lincolnshire Sausage Seasoning - 10Kg Pack

A time honoured favourite sausage, loaded with sage and ground black pepper.

Lincolnshire Sausage Seasoning is an essential component in crafting the traditional Lincolnshire sausage, a beloved British delicacy known for its robust herbaceous flavour and coarse-ground texture. Originating from the historic county of Lincolnshire in England, this sausage is distinctive for its high sage content, which sets it apart from other regional sausages.

The primary ingredient in Lincolnshire Sausage Seasoning is sage, which dominates the flavour profile with its strong, slightly peppery taste. Sage's prominence is complemented by the inclusion herbs that add depth and complexity with their earthy and slightly floral notes. These herbs collectively create a richly aromatic experience that enhances the natural savouriness of the pork.

**Product Description** Alongside these herbs, ground pepper are added for a subtle heat that accentuates the meat's flavours without overpowering them.

Salt plays a critical role in this seasoning blend, not only enhancing the overall flavour but also aiding in the preservation and binding of the sausage meat. The careful balance of these spices and herbs ensures that each bite of Lincolnshire sausage is moist, flavourful, and distinctly aromatic.

Traditionally, Lincolnshire Sausage Seasoning is blended thoroughly with ground pork, breadcrumbs, and sometimes a splash of liquid - either water or stock - to help bind the ingredients together and ensure even distribution of flavours. The result is a succulent sausage with a coarse texture, perfect for frying or grilling.

Lincolnshire Sausage Seasoning captures the essence of the region's culinary tradition, producing a hearty, flavourful sausage that is deeply satisfying and emblematic of English country cooking. It's a testament to the time-honoured techniques of sausage making and a celebration of local flavours.

**Usage Rate** 2.50%

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

**Unit Size** 10Kg PAIL

**Intended Usage** Food Ingredient

Ingredient List/Composition
SALT
HERBS
POTATO STARCH
RICE FLOUR
SPICES
STABILISER E450(I)
STABILISER E451(I)
PRESERVATIVE E223 (SO2)
ANTIOXIDANT E301 E331
SPICE EXTRACT
HERB EXTRACT

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

Contains Antioxidant, Herb, HERB EXTRACT, PRESERVATIVE, Spice Extract

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	24	UK
Monopropylene Glycol E1520	544	UK
Rapeseed Oil	4,710	UK
Silicon Dioxide E551	4,898	UK
Sodium Ferrocyanide E535	2	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,710	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	29% - 35%
<b>Preservative</b>	None
<b>Colour</b>	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>	729 KJ 173 Kcal	18 KJ 4 Kcal
<b>Fat</b>	3.6g	0.1g
of which saturates	1.5g	0.0g
<b>Carbohydrate</b>	36.1g	0.9g
of which sugars	1.1g	0.0g
<b>Protein</b>	4.3g	0.1g
<b>Salt</b>	32.2g	0.8g
<b>Fibre</b>	8.5g	0.2g

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. All materials are purchased from approved suppliers against a detailed

**Allergenic Ingredient Policy**

<b>Sieving</b>	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.
<b>Labelling</b>	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>Legislation &amp; Warranty Statement</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</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.

<b>Customer Approval of Specification</b>	
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 02/04/2025

