



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title	BEEF GRAVY MIX 1KG PACK
Product Code	SE41869
Product Description	<p>Make a thick, dark, rich gravy by just adding water to our Beef Gravy Mix.</p> <p>The product is easy to use and can be customised by adding additional ingredients.</p> <p>Our gravy is perfect for those who are serious about offering a great tasting, thick and glossy gravy to customers with the consistency that will keep them coming back.</p>
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition
WHEAT FLOUR (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
MODIFIED MAIZE STARCH
SALT
COLOUR E150C
FLAVOURING (Milk)
YEAST EXTRACT
ONION POWDER

Declarable Ingredients for Counter Ticket/ Labelling:
Contains COLOUR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	9	China
Calcium Carbonate E170	1,497	France
Niacin	61	India
Citric Acid E330	24	UK
Rapeseed Oil	4,813	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,813	UK
Iron	633	USA

Chemical Specification (Typical Analysis):

Salt Level	15% - 20%
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	1,152 KJ 271 Kcal	115 KJ 27 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	59.6g	6.0g
of which sugars	0.6g	0.1g
Protein	5.4g	0.5g
Salt	17.4g	1.7g
Fibre	1.4g	0.1g

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.

Allergenic Ingredient 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 specification, which clearly indicates the presence or absence of various ingredients.

Sieving

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.

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.

IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE

Legislation & Warranty Statement

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
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