



Adding
Value
to Food

PRODUCT SPECIFICATION

Product Title

LOW SALT STEAK PIE SEASONING AND GRAVY 10KG

Product Code

SE41892

Based on our best selling Steak Pie Seasoning and Gravy Thickener but with reduced salt.

This seasoning creates a rich, thick pie filling or gravy.

An essential for health-conscious customers or those with dietary restrictions. This offers a valuable addition to diversify your pie offerings.

Have you tried using Bouillon Mix with your gravy when making pies?

Many of our butcher customers who make pies boil their diced beef for their pies in bouillon stock in order to boost the flavour. Then they will use that same bouillon stock to make their gravy, rather than plain water - again boosting the flavour to make their pies even tastier.

Usage rate for this product is 5% in a pie and 10% in a gravy.

This product is freeze/thaw stable. Please see the recipe below for further cooking instructions.

How to Make the Perfect Gravy for Your Pies?

Whether you want a **thick, rich gravy that stays inside the pie** (like a classic **football pie**) or a **looser, flowing gravy** that runs onto the plate when cut, the secret is in the consistency and thickening method. Here's how to achieve both styles:

Football Pie Gravy - No Leaks, No Mess

Product Description

For pies meant to be eaten **on the go**, like at a football match, the gravy needs to be **thick and gel-like** to prevent leaks when bitten into. If this is the type of pie you want, then use less water with the gravy mix. Or use the same amount of water but gently simmer it for longer to reduce down to a thicker gravy, then cool before pouring into your pie filling.

Ensure your diced steak is fully cooked and cooled before mixing with the chilled gravy. This helps maintain food safety standards and consistent filling temperatures. Fill pie cases with cold steak and gravy mixture, then top and seal. For a cold fill, aim for a slightly thicker consistency, as the gravy will loosen a bit when heated during baking. Tip: The pie filling should be scoopable, not runny before baking.

Plate Pie Gravy - Rich and Runny

For pies meant to be **cut open on a plate**, you want a **silky, flowing gravy** that coats the filling and spills out beautifully. To achieve this use more water in your gravy mix or gently simmer it for a shorter period. The higher the % gravy mix compared to water that you have - the more intensive the flavour will be. Tip: This gravy

should be pourable but still cling to the meat.

Usage Rate	5.00%
Best Before Dates	24 months from date of manufacture
Unit Size	10Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
MODIFIED MAIZE STARCH
RUSK (WHEATFLOUR (WHEAT FLOUR , CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503)
SALT
POTATO STARCH
WHEAT FLOUR (WHEATFLOUR , CALCIUM CARBONATE, NIACIN, IRON, THIAMIN)
MALTODEXTRIN
COLOUR E150C
ONION POWDER
FLAVOURING
SPICE EXTRACT

Declarable Ingredients for Counter Ticket/Labelling:
Contains COLOUR, Spice Extract

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	8	China
Calcium Carbonate E170	1,248	France
Ammonium Carbonate E503(ii)	trace (<1ppm)	Germany
Niacin	51	India
Citric Acid E330	25	UK
Monopropylene Glycol E1520	200	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	1,800	UK
Sodium Ferrocyanide E535	5	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK
Iron	528	USA

Chemical Specification (Typical Analysis):

Salt Level	14% - 19%
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	1,247 KJ 294 Kcal	62 KJ 15 Kcal
Fat	1.1g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	66.2g	3.3g
of which sugars	8.9g	0.4g
Protein	4.5g	0.2g
Salt	16.4g	0.8g
Fibre	1.3g	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.
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.
	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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© 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.scobiesdirect.com