



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title**

TIKKA GLAZE 2.5KG PAIL

**Product Code**

MM30902

Tikka glaze is a flavourful sauce that is typically used to marinate or glaze grilled or baked meats, particularly chicken. It is a popular condiment in Indian cuisine

A true taste of India full of authentic flavours. Tikka glaze is a delicious and easy way to add flavour to grilled or baked meats, and is a popular choice for those who enjoy the bold and vibrant flavours of Indian cuisine.

**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.

### Tikka Glaze 2.5kg Pail - A Must-Have for Butchers

**Bring bold, aromatic flavours to your counter with our premium Tikka Glaze 2.5kg Pail.** Specially crafted for professional butchers, this versatile glaze adds a rich, spiced finish to your fresh meats, enhancing both appearance and taste. Perfect for chicken, lamb, beef, or pork, this vibrant glaze transforms your products into mouth-watering centrepieces that customers can't resist.

**Product Description**

### Why Butchers Love Our Tikka Glaze

- **Authentic Tikka Flavour:** A classic blend of herbs and spices that delivers a warm, fragrant taste profile, perfect for attracting customers seeking something different for their dinner tables.
- **Professional-Grade Quality:** Supplied in a practical 2.5kg pail, ideal for busy butcher shops needing consistent, high-quality results.
- **Eye-Catching Finish:** Gives meats a glossy, appetising appearance that stands out in any counter display.
- **Easy to Use:** Simply coat your meat and let the glaze do the work - no complicated prep required.

### Perfect for a Variety of Cuts

Whether you're glazing chicken fillets, lamb koftas, beef kebabs or pork ribs, this **Tikka Glaze** brings your products to life, making them more appealing and helping to boost sales.

**Order your Tikka Glaze 2.5kg Pail today and give your counter the spicy kick it deserves!**

<b>Usage Rate</b>	8.00%
<b>Best Before Dates</b>	24 months from date of manufacture
<b>Unit Size</b>	2.5Kg PAIL
<b>Intended Usage</b>	Food Ingredient

<b>Ingredient List/Composition</b>
SUGAR
SPICES
DRIED GLUCOSE SYRUP
MODIFIED POTATO STARCH
SALT
GARLIC POWDER
ONION POWDER
HERB
NATURAL COLOUR E160C
FLAVOURING
XANTHAN GUM E415
FRUIT CONCENTRATE
LEMON OIL
SPICE EXTRACT

**Declarable Ingredients for Counter Ticket/ Labelling:**  
Contains Flavouring, Herb, Spice, 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
Sodium Ferrocyanide E535	trace (<1ppm)	UK
Sulphur Dioxide E220	1	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 10%
<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>	1,345 KJ 325 Kcal	108 KJ 26 Kcal
<b>Fat</b>	3.8g	0.3g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	72.2g	5.8g
of which sugars	37.9g	3.0g
<b>Protein</b>	5.0g	0.4g
<b>Salt</b>	10.0g	0.8g
<b>Fibre</b>	8.2g	0.7g

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

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

Customer Approval of Specification	
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**  
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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