

### PRODUCT SPECIFICATION

**Product Title** RAINBOW PEPPER SPRINKLE 2.5 KG PAIL

**Product Code** MM27801

A delicious mix of bell peppers and cracked peppercorns.

Weigh the product to be glazed, and put it in a bag. **Product Description** 

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.

**Usage Rate** 2.00%

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

**Unit Size** 2.5Kg PAIL

**Intended Usage** Food Ingredient

### Ingredient List/Composition

DEHYDRATED PEPPERS

SPICE

DEHYDRATED ONION

**ROCK SALT** 

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

Contains Dehydrated Peppers, SPICE

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 | 50     | UK                |
| Rapeseed Oil     | 10,000 | UK                |
| Vegetable Oil    | 10,000 | UK                |

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

8% - 12% Salt Level Preservative None

Colour To be equal in solution to the last accepted delivery

### **Typical Nutritional Values**

**Allergenic Ingredient** 

**Policy** 

Sieving

|  | Per 100g of<br>Seasoning      | Per 100g of<br>Finished Product |
|--|-------------------------------|---------------------------------|
| Energy                                     | 1,173 KJ<br>279 Kcal          | 23 KJ<br>6 Kcal                 |
| Fat  | 11.1g                         | 0.2g                            |
| of which saturates                         | 0.4g                          | 0.0g                            |
| Carbohydrate                               | 55.0g                         | 1.1g                            |
| of which sugars                            | 1.9g                          | 0.0g                            |
| Protein                                    | 10.2g                         | 0.2g                            |
| Salt                                       | 10.0g                         | 0.2g                            |
| <b>Fibre</b><br>Note: The information prov | 7.9g<br>ided is given in good | 0.2g<br>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

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.

All raw materials are sieved with appropriate screens for each particular

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date Labelling 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.

This product is designed for human consumption and when used in

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.

This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

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

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.

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.

## Confidentiality

Date:

**Fire Hazard** 

**Procedures** 

**Statement** 

**Emergency First Aid** 

**Legislation & Warranty** 

Handling

# 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:

Manufactured in BRCGS certificated blending facility # 8511005. Audited by SAI Global # Z1440295AS



# **Issued electronically by Scobie & Junor (Estd. 1919) Ltd** Certified accurate on 04/05/2024

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