



Adding
Value
to
Food

PRODUCT SPECIFICATION

Product Title	MEALMAKER NATURALS STIFADO GLAZE 2.5KG
Product Code	MM70012
	Full bodied tomato & red wine flavours with hints of traditional Greek herbs.
Product Description	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.
Usage Rate	10.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
SUGAR
TOMATO POWDER
CORNFLOUR
DRIED GLUCOSE SYRUP
SEA SALT
GARLIC GRANULES
DEHYDRATED TOMATOES
ONION POWDER
RED WINE POWDER
DEHYDRATED ONION
HERB
SPICE
COLOUR E160C

Declarable Ingredients for Counter Ticket/ Labelling:

Contains Herb, Spice, SUGAR

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

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Silicon Dioxide E551	2,703	Spain
Ascorbic Acid E301	40	UK
Citric Acid E330	19	UK
Gum Acacia E414	5,834	UK
Mixed tocopherols E306	40	UK
Paprika Oleoresin E160c	1,998	UK
Rapeseed Oil	3,769	UK
Rosemary Extract E392	40	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	3,769	UK

Chemical Specification (Typical Analysis):

Salt Level	6% - 10%
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	1,278 KJ 360 Kcal	128 KJ 36 Kcal
Fat	1.3g	0.1g
of which saturates	0.3g	0.0g
Carbohydrate	71.6g	7.2g
of which sugars	37.1g	3.7g
Protein	5.6g	0.6g
Salt	8.2g	0.8g
Fibre	5.3g	0.5g

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
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Allergenic Ingredient Policy

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.

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. Audited by SAI Global # Z1440295AS

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 24/04/2024



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