



Adding  
**Value**  
to  
**Food**

## PRODUCT SPECIFICATION

**Product Title**

HOT & SPICY GLAZE 2.5KG PAIL

**Product Code**

MM82010

Hot & Spicy Glaze is flavourful and zesty and is perfect for adding some heat to your favourite dishes. This glaze is made with a combination of spicy peppers and sweet ingredients to create a perfect balance of flavour. It has a rich, smooth texture that coats your food beautifully, adding a delicious kick to any meal.

It is a fiery heat, loaded with chillies, garlic and pepper.

The Hot & Spicy Glaze can be used in a variety of ways, including as a covering for meats, vegetables or chips. It is also great for spicing up stir-fries, noodles, or rice dishes.

This glaze is made with high-quality ingredients and contains no artificial flavours or colours. It is gluten-free, making it suitable for people with dietary restrictions.

Overall, Hot & Spicy Glaze is a versatile and delicious glazer that is perfect for anyone who loves a bit of heat in their food.

**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.

## HOT & SPICY GLAZE 2.5KG PAIL

**Product Description**

**Turn up the heat on your meat!** Our **Hot & Spicy Glaze 2.5kg Pail** is a must-have for any butcher looking to add bold, fiery flavour to their fresh cuts. Packed with the perfect balance of heat and rich spices, this premium glaze delivers a mouth-watering finish that keeps customers coming back for more.

Whether you're glazing steaks, chicken, pork, or ribs, this versatile mix guarantees a vibrant colour and irresistible taste that stands out on your counter display. Specially crafted to complement a wide variety of meats, it seals in moisture while creating a glossy, eye-catching coating that elevates your butcher shop's offering.

- **Convenient 2.5kg pail** - ideal for busy butcher shops and high-volume use
- **Easy-to-use glaze mix** - simply coat and cook
- **Perfect for BBQ and oven-ready dishes**
- **Boosts product appeal** - enhances shelf presence with a rich, spicy finish
- **Customer favourite** - adds bold flavour customers will love

Level up your butchery with a glaze that not only looks great but also delivers unbeatable taste. The **Hot & Spicy Glaze 2.5kg Pail** - where heat meets quality.

*Order now and spice up your counter today!*

<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
DRIED GLUCOSE SYRUP
SALT
DEXTROSE
MODIFIED MAIZE STARCH
DEHYDRATED CHILLI FLAKES
SPICES
GARLIC POWDER
DEHYDRATED PEPPERS
HERB
ONION POWDER
XANTHAN GUM E415
ANTIOXIDANT E300
CHILLI POWDER
NATURAL COLOUR E160C
COLOUR E162
FRUIT CONCENTRATE
COLOUR E150C

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

Contains ANTIOXIDANT, COLOUR, Dehydrated Peppers, Spice, 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	1	UK
Sulphur Dioxide E220	1	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	7% - 11%
<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>	1,373 KJ 332 Kcal	110 KJ 27 Kcal
<b>Fat</b>	2.3g	0.2g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	77.5g	6.2g
of which sugars	49.2g	3.9g
<b>Protein</b>	3.3g	0.3g
<b>Salt</b>	9.6g	0.8g
<b>Fibre</b>	4.6g	0.4g

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

**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. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

**Allergenic Ingredient Policy**

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.

<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**  
Certified accurate on 05/07/2025



© 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