

# **PRODUCT SPECIFICATION**

**Product Title** ORGANIC VENISON & JUNIPER SAUSAGE 1KG

**Product Code** OG10190/1

This high quality herby seasoning compliments and enhances the unique flavour of **Product Description** 

venison. Made entirely from organic ingredients.

11.00% **Usage Rate** 

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

**Unit Size** 1Kg PACK

**Intended Usage** Organic/Premium Food Ingredient

Ingredient List/Composition
ORGANIC WHOLEWHEAT BREADCRUMB (ORGANIC WHOLEMEAL
WHEAT FLOUR, WATER, SALT, ANTI CAKING AGENT E535, YEAST)
ORGANIC POTATO STARCH
SEA SALT
ANTIOXIDANT E300
ORGANIC ONION POWDER
ORGANIC TOMATO POWDER
ORGANIC GARLIC POWDER
ORGANIC COARSE BLACK PEPPER
ORGANIC GROUND CORIANDER
FLAVOURING

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

Contains ANTIOXIDANT, Flavouring

ORGANIC RUBBED PARSLEY ORGANIC ROSEMARY EXTRACT

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	274	UK	
Sodium Ferrocyanide E535	7	UK	

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

**Salt Level** 8% - 12%

**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	1,209 KJ 290 Kcal	133 KJ 32 Kcal
Fat	1.4g	0.2g
of which saturates	0.4g	0.0g
Carbohydrate	64.7g	7.1g
of which sugars	5.7g	0.6g
Protein	7.4g	0.8g
Salt	10.3g	1.1g
Fibre	8.4g	0.9g

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.
The Organic Blending Company takes all reasonable precautions to ensure

Allergenic Ingredient
Policy
The Organic Blending Company 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.

#### Organic products should be segregated from non-organic products.

This product is designed for human consumption and when used in **Health Hazard** 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 **Fire Hazard** 

in air. Fires are readily extinguished with water or foam.

Handling

Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area

Spillage/Disposal

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.

**Organic** 

Satisfies the requirements of regulations EC 834/2007 (amended by EC 967/2008) and EC 889/2008 (amended by EC 710/2009).

Audited to organic standards by the Organic Farmers & Growers, Registration # UKP0259.

## **Customer Approval of Specification**

Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance

	on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.
Signature:	
Print name:	
Position:	
Date:	

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

Food Safety CERTIFICATED

## Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 28/04/2024