

# PRODUCT SPECIFICATION

**Product Title** SCOTTISH BEEF SAUSAGE MIX 1.5KG PACK

**Product Code** SE11875

**Product Description** An old classic Scottish mix loaded with pepper and complemented with nutmeg

and ginger.

Usage Rate 15.00%

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

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

#### Ingredient List/Composition

PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM

CARBONATE, NIACIN, IRON, THIAMIN), SALT, RAISING AGENT E503)

WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,

THIAMIN)

SALT

PRESERVATIVE E223 (SO2)

STABILISER E451

STABILISER E450

SPICE EXTRACT

ANTIOXIDANT E301 E331

COLOUR E120

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

Contains Antioxidant, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

| Processing Aid              | PPM           | Country of Origin |
|-----------------------------|---------------|-------------------|
| Ammonium Carbonate E503(ii) | trace (<1ppm) | UK                |
| Calcium Carbonate E170      | 370           | UK                |
| Citric Acid E330            | 51            | UK                |
| Iron                        | 157           | UK                |
| Monopropylene Glycol E1520  | 270           | UK                |
| Niacin                      | 15            | UK                |
| Rapeseed Oil                | 10,139        | UK                |
| Silicon Dioxide E551        | 2,430         | UK                |
| Sodium Ferrocyanide E535    | 11            | UK                |
| Thiamin                     | 2             | UK                |
| Vegetable Oil               | 10,139        | UK                |

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

**Salt Level** 7% - 10%

**Preservative** None

**Colour** To be equal in solution to the last accepted delivery

## **Typical Nutritional Values**

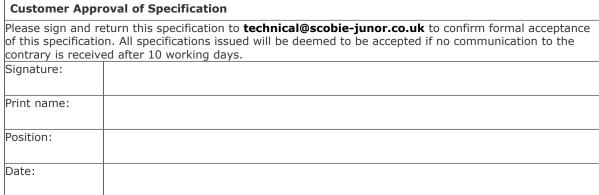
|                            | Per 100g of Seasoning | Per 100g of Finished Product |
|----------------------------|-----------------------|------------------------------|
| Energy                     | 1,509 KJ<br>357 Kcal  | 226 KJ<br>54 Kcal            |
| Fat                        | 2.4g                  | 0.4g                         |
| of which saturates         | 0.4g                  | 0.1g                         |
| Carbohydrate               | 72.7g                 | 10.9g                        |
| of which sugars            | 0.6g                  | 0.1g                         |
| Protein                    | 9.1g                  | 1.4g                         |
| Salt                       | 6.8g                  | 1.0g                         |
| Fibre                      | 3.9g                  | 0.6g                         |
| Note: The information prov | Idad is given in good | faith and is hased           |

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  Allergenic Ingree Policy           | 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.  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/Transpo                                   | 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/Disposa<br>Emergency First<br>Procedures | with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.  |
|   | IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE   |
| Legislation & Wa<br>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 Appro                                    | val of Specification  |
| of this specification                             | urn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance . All specifications issued will be deemed to be accepted if no communication to the lafter 10 working days.   |
| Signature:  | <u> </u>  |
| Drint name:                                       |   |



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



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