

PRODUCT SPECIFICATION

Product Title MASTERSTEAK SAUSAGE SEASONING 10KG PAIL

Product Code SE12072

This premium seasoning gives a deep tint with an upmarket taste.

Product Description

Made with ground spices, it is even spicier than our Glenfresh Beef.

Usage Rate 2.50%

Best Before Dates 24 months from date of manufacture

Unit Size 10Kg PAIL

Intended Usage Food Ingredient

Ingredient	List/Com	position
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SALT

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

THIAMIN)

PLANT AND FRUIT CONCENTRATES

PRESERVATIVE E223 (**SO2**)

DEXTROSE

ANTIOXIDANT E301 E331

SPICE EXTRACT

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	РРМ	Country of Origin
Thiamin	7	China
Calcium Carbonate E170	1,209	France
Niacin	50	India
Citric Acid E330	25	UK
Monopropylene Glycol E1520	1,100	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	9,900	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK
Iron	512	USA

Chemical Specification (Typical Analysis):

Salt Level 55% - 67%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

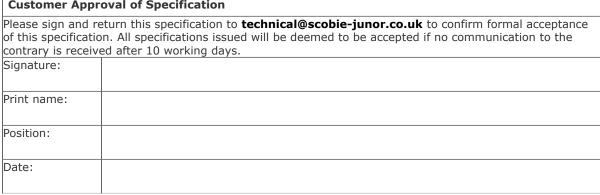
	Per 100g of Seasoning	Per 100g of Finished Product
Energy	555 KJ 132 Kcal	14 KJ 3 Kcal
Fat	1.0g	0.0g
of which saturates	0.2g	0.0g
Carbohydrate	26.8g	0.7g
of which sugars	1.4g	0.0g
Protein	3.1g	0.1g
Salt	58.3g	1.5g
Fibre	1.1g	0.0g
Note: The information prov	hand is given in anoth	faith and is hased

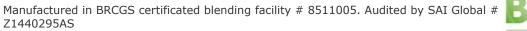
Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

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 Emergency First Procedures	with detergent and water. Disposal: In accordance with the control of pollution act 1974.
	IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE
Legislation & Wa 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 technical@scobie-junor.co.uk 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:	







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