



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Title** TRIPLE TREAT MEXICAN SAUSAGE SEASONING 1KG

**Product Code** SE24306

### Triple Treat Mexican Sausage Seasoning 1KG

Loaded with 3 different chillies, this really is a sausage for those who like it hot, hot, hot!

At the heart of Mexican Sausage Seasoning are chili pepper flakes, which provide both heat and a deep, robust flavour. These chillies flakes form the base of the seasoning, ensuring that each sausage delivers a warm, complex taste profile.

Complementing the chili peppers are cumin and coriander, two spices essential to Mexican cooking. Cumin offers a nutty, peppery flavour that pairs excellently with the richness of meat, while coriander brings a light, citrusy note that brightens the overall flavour palette. Ground paprika is added to enhance the depth and richness, providing a savoury backbone that is unmistakably hearty.

#### Product Description

Minced green and red peppers adds another layer of flavour with its aromatic, slightly bitter characteristics.

To balance the heat and complexity of the spices, a touch of sugar is included to round out the sharpness, making the sausage more palatable and adding a subtle sweetness that contrasts nicely with the spices.

Salt is, of course, a crucial component, acting as a flavour enhancer and preservative for the sausage meat. This Mexican Sausage Seasoning blend is versatile and can be used not only for making sausages but also for seasoning meats in tacos, burritos, and other Mexican dishes, providing a convenient way to bring authentic Mexican flavours into any kitchen.

**Usage Rate** 4.70%

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

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
TOMATO POWDER
DEHYDRATED PEPPERS
SALT
SUGAR
SPICES
STABILISER E450(I)
DEHYDRATED CHILLI FLAKES
STABILISER E451(I)
PRESERVATIVE E223 ( <b>S02</b> )
JALAPENO POWDER
ANTIOXIDANT E300

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

Contains ANTIOXIDANT, Dehydrated Peppers, PRESERVATIVE, 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	3,000	Spain
Citric Acid E330	25	UK
Rapeseed Oil	5,000	UK
Silicon Dioxide E551	3,000	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	5,000	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	14% - 19%
<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>	1,012 KJ 240 Kcal	48 KJ 11 Kcal
<b>Fat</b>	6.0g	0.3g
of which saturates	0.4g	0.0g
<b>Carbohydrate</b>	46.0g	2.2g
of which sugars	25.3g	1.2g
<b>Protein</b>	7.5g	0.4g
<b>Salt</b>	17.1g	0.8g
<b>Fibre</b>	8.0g	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****Allergenic Ingredient 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

<b>Sieving</b>	specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
<b>Labelling</b>	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
<b>Storage/Transport</b>	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>Legislation &amp; Warranty Statement</b>	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</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 13/07/2025

