



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

## PRODUCT SPECIFICATION

**Product Title** POSH HOT DOG SEASONING 1KG PACK

**Product Code** SE24318

### Posh Hot Dog Seasoning - 1KG Pack

An upmarket twist on the traditional hot dog. Hardwood smoke flavoured, with hints of paprika, onion and nutmeg...

Rumoured to be a favourite of King Charles, this Posh Hot Dog seasoning is a gourmet spice blend designed to elevate the classic hot dog into a more sophisticated culinary experience.

This seasoning mix is crafted for those who appreciate a finer touch in their casual dining, merging traditional flavours with an upscale twist to cater to a discerning palate. Not to be served to the great unwashed.

Central to Posh Hot Dog seasoning is a base of salt and pepper, which provide the foundational savoury and slightly spicy flavours. This subtle heat complements the other flavours and adds a layer of excitement to each bite.

#### Product Description

These are accompanied by a careful selection of herbs and spice flavours that enhance without overpowering the meat's natural taste. Garlic powder and onion powder are standard for adding depth and richness, creating a robust flavour profile that complements the smokiness of the hot dog.

A distinctive feature of Posh Hot Dog seasoning is the inclusion of unique, gourmet flavours such as paprika and nutmeg, which adds a subtle smokiness and a rich, vibrant colour.

To introduce a touch of luxury and complexity, hints of Hardwood smoke flavouring, offering an earthy smoky aroma and an exquisite taste that sets apart a posh hot dog from its common sausage seasoning counterparts.

When applied to hot dogs, whether they're grilled, broiled, or pan-fried, Posh Hot Dog seasoning transforms a simple dish into an extraordinary one. It's perfect for gourmet cookouts, upscale tailgating, or even a luxurious family dinner, providing a refined twist on a beloved comfort food.

**Please note:** It is strictly forbidden to serve this Posh Hot Dog seasoning to plebs - as there is a danger it will give them ideas above their station. You have been warned.

**Usage Rate** 3.30%

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

**Unit Size** 1Kg PACK

**Intended Usage** Food Ingredient

Ingredient List/Composition
POTATO STARCH
SALT
SPICES
RICE FLOUR
DEXTROSE
GARLIC POWDER
ONION POWDER
STABILISER E451

STABILISER E450
SMOKE FLAVOURING
PRESERVATIVE E223 ( <b>SO2</b> )
ANTIOXIDANT E300
SPICE EXTRACT

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

Contains ANTIOXIDANT, PRESERVATIVE, SPICE, Spice Extract

Allergy Advice: For allergens, see ingredients in **BOLD**.

**Non Declarable Processing Aids/Additives From Carry Over**

Processing Aid	PPM	Country of Origin
Calcium Silicate E552	987	UK
Citric Acid E330	23	UK
Rapeseed Oil	4,521	UK
Silicon Dioxide E551	178	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	4,521	UK

**Chemical Specification (Typical Analysis):**

<b>Salt Level</b>	15% - 20%
<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>	1,029 KJ 248 Kcal	34 KJ 8 Kcal
<b>Fat</b>	2.1g	0.1g
of which saturates	0.3g	0.0g
<b>Carbohydrate</b>	52.3g	1.7g
of which sugars	10.5g	0.3g
<b>Protein</b>	4.6g	0.2g
<b>Salt</b>	17.6g	0.6g
<b>Fibre</b>	5.5g	0.2g

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

<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.

<b>Customer Approval of Specification</b>	
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 19/09/2024

