

## **PRODUCT SPECIFICATION**

**Product Title** GLUTEN FREE CHIPPED MEAT GRILL WITH ONION 1KG

**Product Code** SE32383

Gluten Free Chipped Meat Grill With Onion 1KG

**Product Description** A rich, tasty burger seasoning, full of meaty flavour. This version is Gluten Free.

**Usage Rate** 2.50%

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

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition
SALT
DEXTROSE
POTATO STARCH
FLAVOUR ENHANCER E621
ONION POWDER
DEHYDRATED ONION
HVP (Soybeans)
PRESERVATIVE E223 (SO2)
ANTIOXIDANT E300
SILICON DIOXIDE E551

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

Contains ANTIOXIDANT, PRESERVATIVE

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	2,000	UK
Sodium Ferrocyanide E535	3	UK
Sulphur Dioxide E220	2	UK

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

33% - 40% Salt Level

**Preservative** None

Colour To be equal in solution to the last accepted delivery

#### **Typical Nutritional Values**

**Allergenic Ingredient** 

**Policy** 

Sieving

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	868 KJ 217 Kcal	22 KJ 5 Kcal
Fat	0.2g	0.0g
of which saturates	0.1g	0.0g
Carbohydrate	45.7g	1.1g
of which sugars	32.7g	0.8g
Protein	6.6g	0.2g
Salt	36.7g	0.9g
<b>Fibre</b> Note: The information prov	0.0g ided is given in good	0.0g 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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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.

All raw materials are sieved with appropriate screens for each particular

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** 

**Fire Hazard** 

**Procedures** 

Confidentiality

**Emergency First Aid** 

Handling

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

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. **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**

The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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.

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 technical@scobie-junor.co.uk 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. Audited by SAI Global # Z1440295AS



### Issued electronically by Scobie & Junor (Estd. 1919) Ltd Certified accurate on 09/05/2024

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