

PRODUCT SPECIFICATION

Product Title ALL PURPOSE GRAVY 1KG PACK

Product Code SE41871

Our All Purpose Gravy is a great time saving solution, use just one gravy across

all of your applications.

Product DescriptionThe product is easy to use and can be customised by adding additional ingredients.

ingredients.

Deliver consistency, a glossy visual apperance and a great flavour which will

compliment chicken, beef and pork.

Usage Rate 7.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

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

THIAMIN)

MODIFIED MAIZE STARCH

SALT

HVP (Soybeans)

COLOURS E150C

ONION POWDER
YEAST EXTRACT

SUGAR

DEXTROSE

SPICE EXTRACT (Celery)

SILICON DIOXIDE E551

Declarable Ingredients for Counter Ticket/Labelling:

Contains COLOURS, Spice Extract, SUGAR

Allergy Advice: For allergens, see ingredients in BOLD.

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	10	China
Calcium Carbonate E170	1,546	France
Niacin	63	India
Citric Acid E330	23	UK
Monopropylene Glycol E1520	40	UK
Rapeseed Oil	4,693	UK
Silicon Dioxide E551	750	UK
Sodium Ferrocyanide E535	1	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Vegetable Oil	4,693	UK
Iron	654	USA

Chemical Specification (Typical Analysis):

Salt Level 13% - 18%

Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

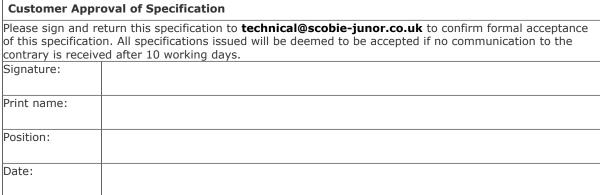
	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,197 KJ 282 Kcal	84 KJ 20 Kcal
Fat	1.0g	0.1g
of which saturates	0.2g	0.0g
Carbohydrate	62.2g	4.4g
of which sugars	0.6g	0.0g
Protein	5.4g	0.4g
Salt	17.1g	1.2g
Fibre	1.4a	0.1a

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:	



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



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