



Kluman and Balter Limited

The i.o. Centre
Unit 8
Lea Road
Waltham Cross
EN9 1AS

Tel: 01992 704000

Technical Department
Tel: 01992 704002
Fax: 01992 764937
E: technical@kaybeefoods.com

Product Specification

Product	: Plain White AV Unsalted Cake Margarine (soya-free) BMT RSPO 00023 MB		
Size / weight	: 12.5kg. nett		
K & B Code	: 020099		
Date	: 18/09/2020	Issue No. :	15
Reason for Issue	: Ukraine & Ivory Coast removed as COO		

1. Product Description: White Unsalted All Vegetable Cake Margarine (soya-free) Produced with CSPO Palm Oil from a Mass Balance system.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
% FFA	< 0.05	0.1% Max	BS 684
PV (M.Equiv / kg)	< 0.5	1.0 Max	BS 684
% salt	Nil	0.1% max	Chloride titration
% water	16%	20%	evaporation
Slip melting point	43°C	± 6°C	Capillary Tubes
Fat	80% minimum	+/- 4%	
Solubles	0.3%		

2.2. Physical, including allowable contaminants and levels and organoleptic attributes:

Parameter	Target Value	Limits	Method / Frequency
Texture	Smooth & even	None	N / A
Flavour / Odour	Bland, no taints		

2.3. Microbiological:

Test	Target
Aerobic Colony Counts	<1,000 cfu/g
Moulds and Yeasts	< 200 cfu/g
Coliforms	< 10 cfu/g
E Coli	<10 cfu/g
Listeria Species	Not detectable /25g
Samonella Species	Not detectable /25g

3. Metal Detection:

The product is filtered to 500 micron.

Non Ferrous 4.5 mm, Ferrous 3.5 mm, Stainless Steel 5.0 mm
Frequency of metal checking metal detector: Start, middle and end of each shift.

4. Nutrition: (State source of data)

	Per 100g Typical
Energy, Kcals	720
Energy, Kjoules	2960
Protein	0g
Fat	80g
of which saturates	32g
of which mono-unsaturates	34g
of which poly-unsaturates	14g
of which trans	<1g
Carbohydrate	0g
of which sugars	0g
of which starch	0g
Sodium	0g
Fibre	0g

5. Shelf Life:

Shelf life from date of production: 5 calendar months
Minimum life on delivery to Kluman & Balter: Not specified

6. Storage and Transport Conditions:

6.1. Storage Conditions:

Ambient –Store in a cool dry place away from strong light & odours

6.2. Transport Conditions:

Ambient –Transport in cool dry conditions away from odours & incompatible products (ie. Chemicals etc.)

7. Packaging

7.1 Primary Packaging:

Dimensions (L x W x H) mm:290 x 520 x 530mm
Material and closure: MDPE blue food grade polythene folded closed
Weight of primary packaging: 15g
Label position: None
Label information: None
Coding information and example: None

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 265 x 222 x 235
Material and closure: Corrugated cardboard
Weight of secondary packaging: 175g
Label position: Printed carton

Printed information: Product name, Company name, Weight declaration, Country of manufacture, Storage details, machine identity code & time of production. Sealed with CSPO logo tape.
 Coding information and example: Best before, day, month, year. Machine ID code letter & Time of manufacture:- BB 28.08.19 A 11:17

7.3 Palletisation:

Palletisation: Units per layer: 17 Layers per pallet: 5
 Height of complete pallet: 1.2m. Weight of completed pallet: 1106kg approx
 Type: 4W UK (1000 x 1200mm) Material: Wood.

8. Weight Control:

Average weight or minimum weight: Average
 Target Weight: 12.5kg.nett label Weight: 12.5kg

9. Ingredient Declaration (legal): Vegetable oil (Palm oil & Rapeseed oil), water, emulsifier (E471).

10. Raw Material Components (in descending order):

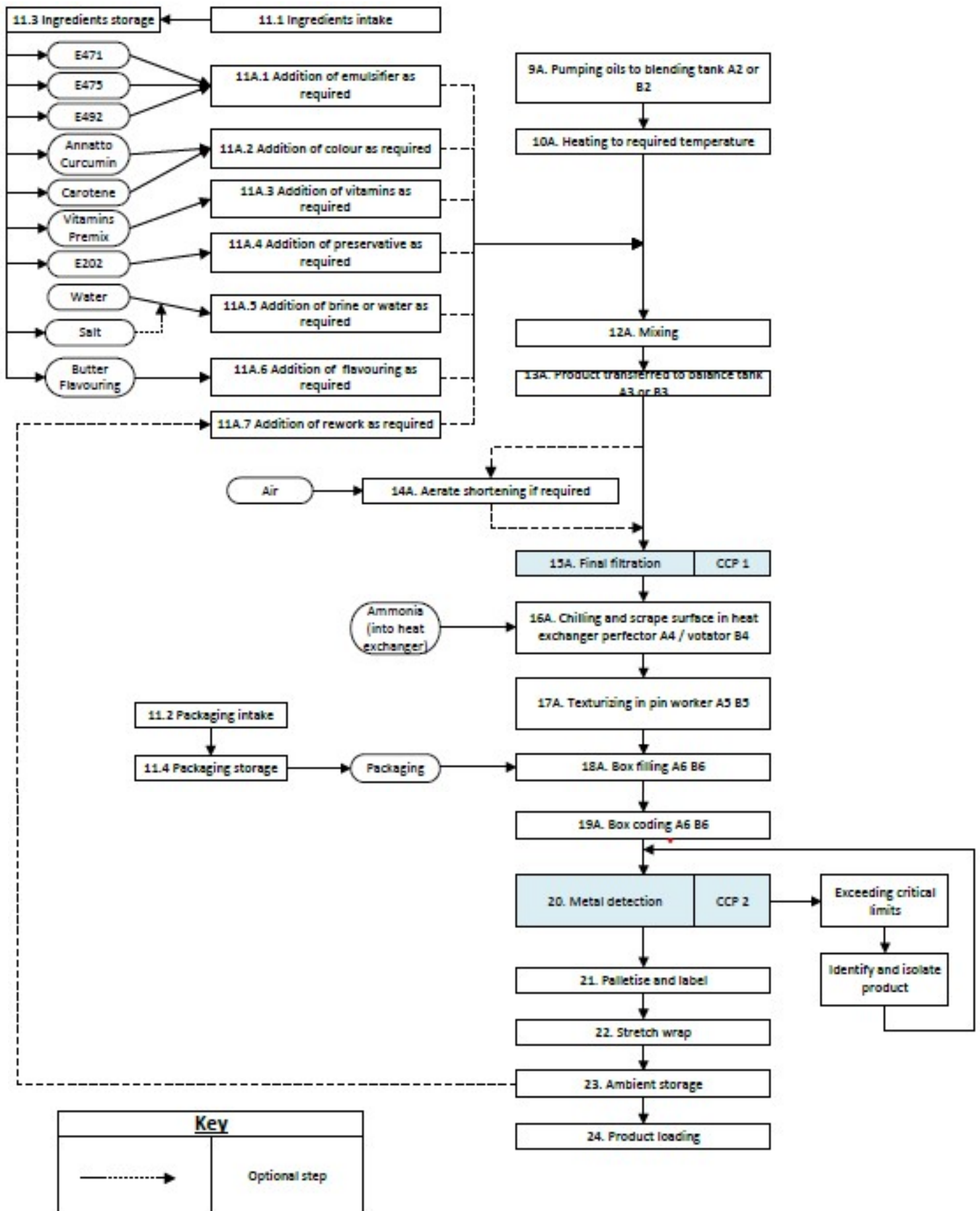
Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Vegetable oils (non hydrogenated Palm oil RSPO MB & Rapeseed oil)	80 min	4	Palm Oil - Bunge Loders Croklaan, Olenex Rapeseed Oil – Cargill, Olenex, Kerfoot	See below	Non GMO
Water	16	4	West of Scotland water	Scotland	N/A
Emulsifier:- distilled monoglyceride :- E471	0.3	-	DuPont	As palm oil below, produced in Denmark	Non GMO
Total	100				

COUNTRIES OF ORIGIN OF OILS & FATS IN VEGATABLE MARGARINES & SHORTENINGS

PALM OIL:- Malaysia, Indonesia, Thailand, Columbia, Ecuador, Panama, Costa Rica, Guatemala, Honduras, Papua New Guinea, Brazil, Ghana, Guatemala, Nigeria

RAPSEED (Non GMO):- Austria, Australia, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, and UK, Australia

11. Flow diagram of manufacturing process, showing critical control points:
HACCP SUMMARY



13. Food Intolerance Data:

The product does not contain any of the following:

Component	x / ✓	Detail including origin
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	✓	
Peanuts & Peanut Derivatives	✓	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	x	Rapeseed oil
Egg & Egg Derivatives	✓	
Milk & Milk Derivatives	✓	
Lactose	✓	
Wheat and Wheat Derivatives	✓	
Modified Starches	✓	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	✓	
Lupin Seed	✓	
Gluten and Gluten Derivatives	✓	
Histamine, caffeine	✓	
Rye, Barley & Oats or their Derivatives	✓	
Yeast and Yeast Derivatives	✓	
Sulphites and Sulphur Dioxide	✓	
Benzoates	✓	
Artificial Sweeteners	✓	
Antioxidants BHA/BHT	✓	
Azo and Coal Tar Dyes	✓	
Preservatives ; Natural	✓	
Preservatives ; Artificial	✓	
Additives ; Natural	✓	
Additives ; Artificial	x	E471
Flavourings: Natural	✓	
Flavourings: Artificial / Nature Identical	✓	
Glutamates, MSG	✓	
Colours: Natural	✓	
Colours: Nature Identical	✓	
Colours: Artificial	✓	
Potassium Based Salt Substitute	✓	
Genetically Modified Ingredients	✓	
Components derived from Maize	✓	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Components derived from Soya	✓	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Processing Aids derived from G.M.O.	✓	
Beef	✓	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	✓	
Pork	✓	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	✓	
Lamb	✓	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	✓	
Fish, Crustacians or Molluscs	✓	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	✓	
Beef, Pork, Lamb, Fish products or derivatives on site	✓	

14. Diet Suitability:

The product is **SUITABLE** for the following diets:-


Vegetarians	Y	Ovo - Lacto Vegetarians	Y*
Vegans	Y	Muslims / Halal certified	Y*
Jewish / Kosher	Y	Diabetics	Y*
Low Potassium	Y	Coeliacs	Y*
Low Sodium	Y	Organic	N

* Not certified

15. Warranty:

We warrant that all food products and packaging materials supplied by Kluman & Balter Ltd:

- Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.
- Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.
- Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.
- Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.
- Shall be fully traceable back to the place and time of manufacture, and to the ingredients used.
- This specification is based on manufacturer's information, and is believed to be correct. No liability is accepted for errors and omissions. It may be updated or altered from time to time as new information becomes available.
- Customers are advised to determine the suitability of products for their specific application, and to store and use products according to this specification. It will not normally be possible to provide a life extension on products once delivered to customers' premises.
- Customers must notify any damage or defects immediately on arrival.

For and on behalf of Kluman & Balter:		For and on behalf of: (customer)	
Signature:			
Print Name:	Thomas Morrell		
Position:	Technical Assistant		
Date:	18/09/2020		
KB code & Product:	020099 White AV US Cake Margarine (soya free)		