



The store behind your bakery

Kluman and Balter Limited

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Product Specification

Product	: Glucose Syrup	
Size / weight	: 12.5Kg	
K & B Code	: 010220	
Date	: 28/03/2018	Issue No: 12
Reason for Issue	: Reviewed	

1. Product Description: Glucose Syrup

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Dry substance	81%	80.5 – 81.5%	Batch
Dextrose equivalent	42	+ / - 2	Batch
Refractometer Brix @20°C	82.2 - 83.9%		Refractometer/Batch
Sulphur dioxide	300mg/kg	200 – 400mg/kg	Batch
pH	4.75	4.0 – 5.5	PH meter

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

Parameter	Target Value	Limits	Method / Frequency
Colour	≤0.4	0	Lovibond
Refractive index	1.4987	+ / - 0.0022	Refractometer
Organoleptic	As target	0	Taste / Colour

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	5,000 / g	Max 25,000 / g	Bi-Annually
Coliforms			
E.Coli	Absent in 10g	Detected	Bi-Annually
Salmonella	Absent in 1g	Detected	Bi-Annually
Staph A	10 / g	Max 100 / g	Bi-Annually
Yeasts & Moulds	10 / g, 50 / g	100 / g, 250 / g	Bi-Annually

3. Metal Detection:

Non Ferrous 2.5mm, Ferrous 2.0mm, Stainless Steel 3.0mm
Frequency of metal checking metal detector: Each bucket of finished product.

4. Nutrition: (State source of data)

	Per 100g Typical - as supplied
Energy, Kcals	324/100g
Energy, Kjoules	1377/100g
Protein	0.0g/100g
Fat	0.0g/100g
of which saturates	0.0g/100g
of which mono-unsaturates	0.0g/100g
of which poly-unsaturates	0.0g/100g
Carbohydrate	81.0g/100g
of which sugars	81.0g/100g
of which starch	0.0g/100g
Sodium	<25mg/100g
Fibre	0.0g/100g

5. Shelf Life:

Shelf life from date of production: 12 months
Shelf life once opened: 6 months

6. Storage and Transport Conditions:

6.1. Storage Conditions: Ambient will limit colour development, but may necessitate additional heating prior to use.

6.2. Transport Conditions: Ambient

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 290 Diameter (top) x 255 Diameter (bottom) x 250mm height.
Material and closure: White polypropylene bucket and snap-on lid.
Weight of primary packaging:
Label information: Product name, weight, grade (42DE), Best Before & Batch Number.

7.2 Secondary Packaging: None

Dimensions (L x W x H) mm:
Material and closure:
Weight of secondary packaging:
Label position:
Label information:
Coding information and example:

7.3 Palletisation:

Palletisation: Units per layer: 13 buckets. Layers per pallet: 4.
Height of complete pallet: 850mm
Type: 4W1000 x 1200mm) Wood.
Weight of completed pallet:

8. Weight Control:

Average weight or minimum weight: minimum
Target Weight: 12.5kg Label Weight: 12.5kg

9. Ingredient Declaration: Glucose Syrup (contains Sulphites)

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Dextrose	16 - 20		Formed as part	France, Belgium, Holland, UK, Netherlands, Spain	Free
			Of the process		
Maltose	12 - 16		“	France, Belgium, Holland, UK, Netherlands, Spain	Free
Triose	9.5 – 13.5		“	France, Belgium, Holland, UK, Netherlands, Spain	Free
Higher Sugars	53.5 – 59.5		“	France, Belgium, Holland, UK, Netherlands, Spain	Free
Sulphur Dioxide	200-400ppm			France, Belgium, Holland, UK, Netherlands, Spain	Free
Total	100				

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

Available on request.

12. Detail of Critical Control Points

Available on request.

13. Food Intolerance Data:

The product is **FREE** from the following: (Maize, soya & Milk used on site)

Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	Y	
Peanuts & Peanut Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Lactose	Y	
Wheat and Wheat Derivatives	Y	Wheat derived but level is trace after refining.
Modified Starches	Y	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	Y	
Lupin Seed	Y	
Gluten and Gluten Derivatives	Y	Gluten less than 20ppm
Histamine, Caffeine	Y	
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	N	SO ₂ 200 – 400 mg/Kg
Benzoates	Y	
Artificial Sweeteners	Y	
Antioxidants BHA/BHT	Y	
Azo and Coal Tar Dyes	Y	
Preservatives ; Natural	Y	
Preservatives ; Artificial	Y	
Additives ; Natural	Y	
Additives ; Artificial	Y	
Flavourings: Natural	Y	
Flavourings: Artificial / Nature Identical	Y	
Glutamates, MSG	Y	
Colours: Natural	Y	
Colours: Nature Identical	Y	
Colours: Artificial	Y	
Potassium Based Salt Substitute	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Processing Aids derived from G.M.O.	Y	
Beef	Y	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustacians or Molluscs	Y	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	

14. Diet Suitability:

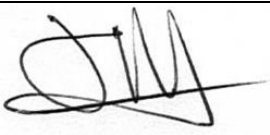
The product is **SUITABLE** for the following diets:-

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

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:	28/03/2018		
KB code & Product:	010220 Glucose Syrup		