



Kluman and Balter Limited

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Product Specification

Product	: Golden Syrup		
Size / weight	: 7.26 kg		
K & B Code	: 010191		
Date	: 26.06.17	Issue No.	: 9
Reason for Issue	: Shelf life changed to 12 months		

- 1. Product Description:** A clear Golden Viscous Syrup.
- 2. Analytical Standards:**

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Sucrose	32% - 39%		
Invert Sugar	42% - 50%		
Organic Non - Sugar	0.8 Max		
Mineral Matter	0.7 Max		
Moisture	16.7 – 17.0		
pH (undiluted)	4.8 – 5.8		PH Meter Every batch
Polarisation	+18 to +22 'ISS		
Refractometer Brix: (@20°C, uncorrected)	82.0 – 82.3		Refractometer Every batch
SO ₂	10mg/kg max		
Lead	1mg/kg max		
Arsenic	1mg/kg max		
Copper	10mg/kg max		

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

Parameter	Target Value	Limits	Method / Frequency
Flavour		Absence of off flavours	Pass or fail Every Batch
Viscosity (20°C)	64 000 cps		
Viscosity (30°C)	10 490 cps		
Viscosity (40°C)	1 550 cps		

2.3. Microbiological:

Parameter	Target Value	Reject / Limits	Method / Frequency
TVC	<10000 cfu/g	>10000 cfu/g	Agar Annual
Yeast/Moulds	<100 cfu/g	>100 cfu/g	Agar Annual
E.coli	Absent in 10g	Detected	Agar Annual
Salmonella	Absent in 25g	Detected	Annual
Osmophilic Yeast	<100 cfu/g	>100 cfu/g	Annual
Osmophilic Moulds	<100 cfu/g	>100 cfu/g	Annual

3. Metal Detection:

Non Ferrous 2.0mm, Ferrous 2.5 mm, Stainless Steel 3.5 mm

Frequency of metal checking metal detector: Hourly

Type of detector: Metal detection on dry product only in line filter press and final filling filter.

4. Nutrition: (State source of data) (Supplier data)

	Per 100g Typical
Energy, Kcals	328
Energy, Kjoules	1394
Protein	0.1g
Fat	0g
of which saturates	0g
of which mono-unsaturates	0g
of which poly-unsaturates	0g
Carbohydrate	82g
of which sugars	82g
of which starch	0g
Sodium	50mg
Fibre	0.9g
Potassium	49.2mg

5. Shelf Life:

Shelf life from date of production: 12 months. After this time crystallization may occur.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Lidded, and Dry @ Ambient.

6.2. Transport Conditions: Dry, away from direct sunlight.

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 300 x 200 x 250 mm

Material and closure: Polypropylene, snap closed lid

Weight of primary packaging: 430gms

Label position: On the lid

Label information: Quantity, Kluman & Balter, Batch code, BB date.

Coding information and example: As per label

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: N/A

Material and closure: N/A

Weight of secondary packaging: N/A

Label position: N/A

Label information: N/A

Coding information and example: N/A

7.3 Palletisation:

Palletisation:

Units per layer: 40

Layers per pallet: 2

Units per pallet: 80

Type: UK (1000 x 1200mm) Wood.

Height of completed pallet:620 m.

Weight of completed pallet:1000kg.

8. Weight Control:

Average weight or minimum weight:

Target Weight: 7.26 kg

Label Weight: 7.26 kg

9. Ingredient Declaration: Invert sugar syrup. (White Sugar, Cane Sugar, Water)

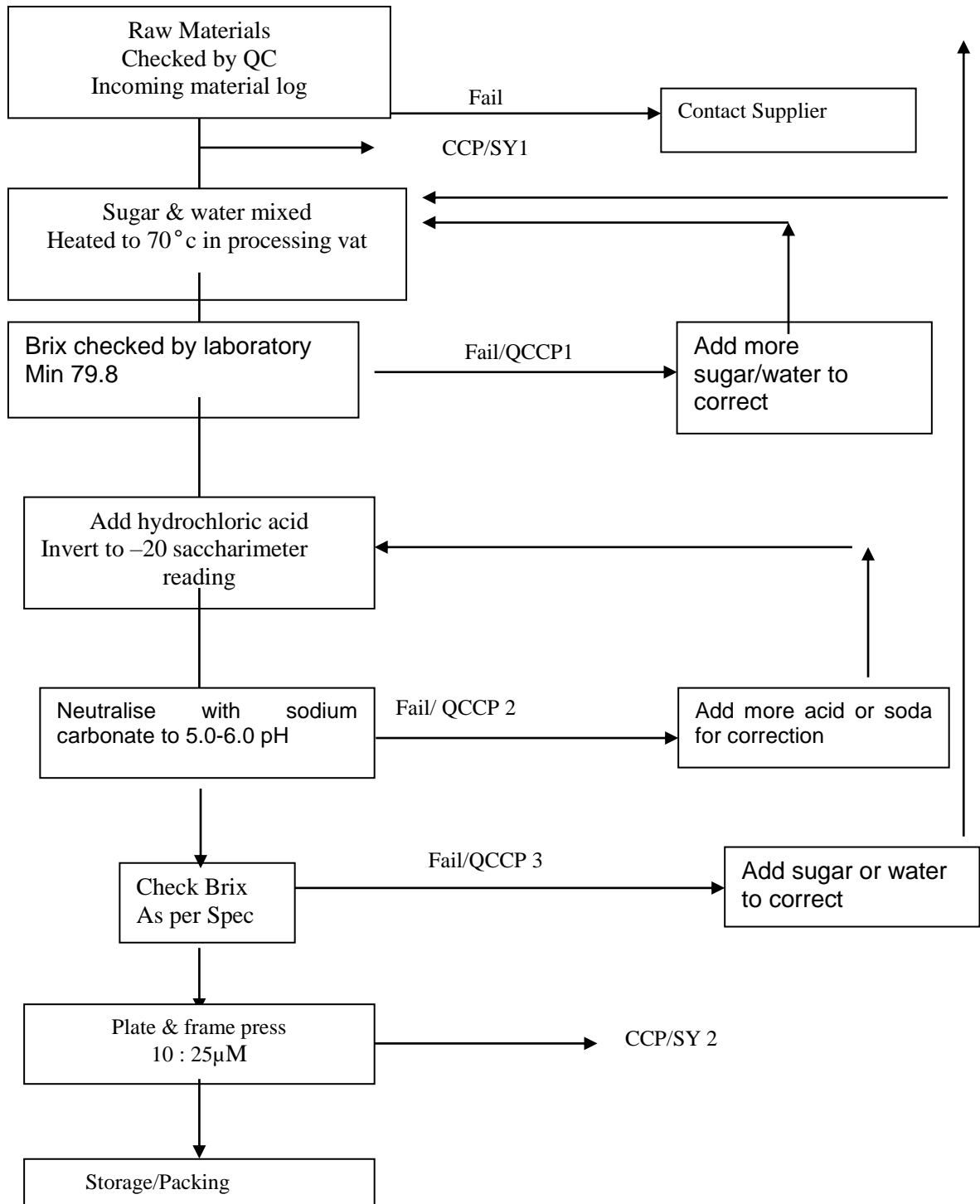
10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
White Sugar	86%		Confidential	UK	Free
Cane Sugar	12%		Confidential	African,Pacific	Free
Water	2%			UK	
Total	100				

Country of manufacture: UK

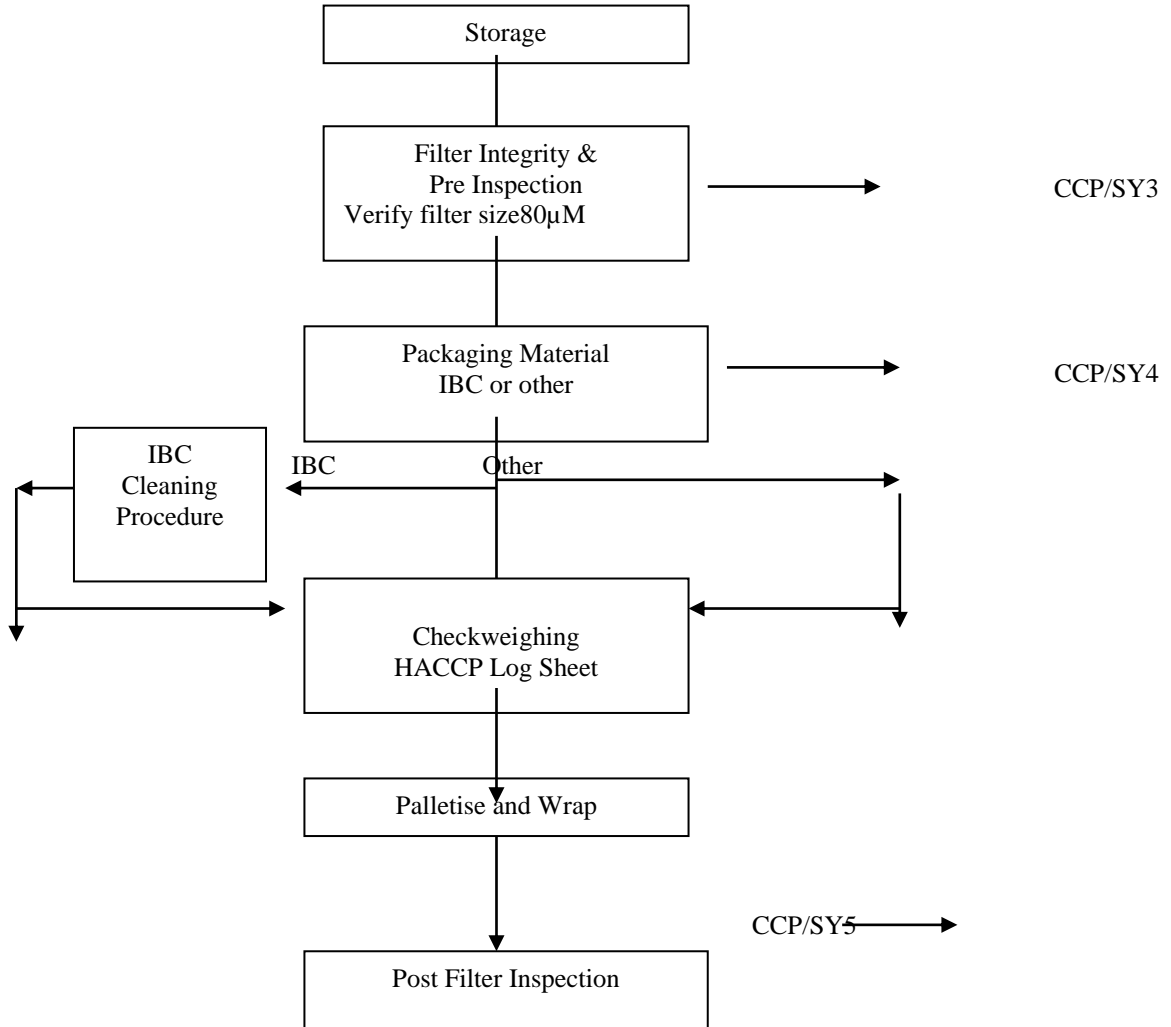
11. Flow diagram of manufacturing process, showing critical control points:

FLOW DIAGRAM FOR INVERT SUGAR AND SYRUP



Sugars – Process Control

FLOW DIAGRAM FOR INVERT SUGAR AND SYRUP CONT



12. Detail of Critical Control Points

Raw Material/ Process stage	Potential Hazard	Level of Concern	Control/ Monitoring or Preventative Measures	Critical Control No on Flow Chart	Residual Risk	Comments
Raw Material	Foreign body	Critical	Inspection prior to tipping	CCP/SY1	Low	Operator training
First Brix Measurement	Quality	Medium	Laboratory to monitor & correct	QCCP/1	Low	Production log
PH High or Low	Quality	Medium	Laboratory to monitor & correct	QCCP/2	Low	Production log
Final Brix Measurement	Quality	Critical	Laboratory final Pass or Fail	QCCP/3	Low	Production log Laboratory record sheet
Plate & Frame Press	Foreign body	Critical	Press & Filter log	CCP/SY2	Low	Log sheet
Final product Filter	Foreign body	Critical	Inspection prior to fitting Weekly Audit	CCP/SY3	Medium	HACCP log sheet
Packaging Material	Faulty/Wrong	Critical	Approved Supplier Visual inspection IBC cleaning procedure	CCP/SY4	Low	HACCP log sheet Bulk container cleaning
Post filter inspection	Contamination	Critical	Visual inspection	CCP/SY5	Low	HACCP log sheet

13. Food Intolerance Data:

The product is **FREE** from the following:

Component	Yes / No	Detail including origin
Additives ; Artificial	Y	
Additives ; Natural	Y	
Antioxidants BHA/BHT	Y	
Artificial Sweeteners	Y	
Azo and Coal Tar Dyes	Y	
Benzoates	Y	
Colours: Artificial	Y	
Colours: Natural	Y	
Colours: Nature Identical	Y	
Egg & Egg Derivatives	Y	
Flavourings: Artificial / Nature Identical	Y	
Flavourings: Natural	Y	
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	Y	
Lactose	Y	
Lupin & lupin derivatives	Y	
Milk & Milk Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	Y	
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	Y	
Peanuts & Peanut Derivatives	Y	
Potassium Based Salt Substitute	Y	
Preservatives ; Artificial	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	(<10ppm)
Wheat and Wheat Derivatives	Y	
Yeast and Yeast Derivatives	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	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustacians or Molluscs	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Irradiated ingredients	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	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:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	010191 Golden Syrup 7.26kg		