

# Kluman and Balter Limited

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**PRODUCT SPECIFICATION (Private and Confidential)**

Product Name: Neutral Glaze

Code: NGKB051526

Customer: Kluman & Balter

Product Description: Clear glaze stabilised with pectin. Free from Taints or off flavours.

Country of Origin: Manufactured in UK

**Product Details:**

Ingredients	%	Country of Origin
Sugar	47.00	France, UK
Water	31.90	UK
Glucose Syrup	18.00	Italy
Pectin E440ii	1.40	UK
Citric Acid E330	1.20	China, Austria
Trisodium Citrate E331	0.40	China
Preservative E202	0.10	China
	To 100%	

**Ingredient Listing:** Sugar, Water, Glucose Syrup, Gelling Agent: Pectin, Acidity Regulators: Citric Acid, Trisodium Citrate, Preservative: Potassium Sorbate.

**GMO:** Modified Waxy Maize Starch - Valid IT or SGS IP Certified  
Citric Acid - Valid IT or SGS IP Certified  
Trisodium Citrate - Valid IT or SGS IP Certified

**Packaging:** Membrane sealed white plastic bucket and lid.  
Net weight 6 kg

**Storage Details:** Storage Unopened at Ambient (15-22° c), Cool, dry, away from direct sunlight and preferably less than 20C.

Once Open Store Chilled, less than 5° c

**Delivery Details:** Ambient transport

**Labelling Details:** Kluman & Balter Label with Product Description, Weight, Batch Number, Best Before date. Store in refrigerator after opening.

**Shelf life:** 6 Months from date of production in storage conditions as above if unopened. If opened, packaging should be re-sealed and refrigerated and use within 5 days.

Minimum shelf life on delivery 70%.

**Chemical & Physical Specification:**

	Sample Pot
Refractometric Solids	60.0 - 65.0
Viscosity (Modified Ford Cup Method)	Set
pH	3.0 - 3.5

Free from foreign bodies

RHS Colour: Transparent

**Microbiological Standards:**

TVC < 1000 cfu/g

Yeasts < 10 cfu/g

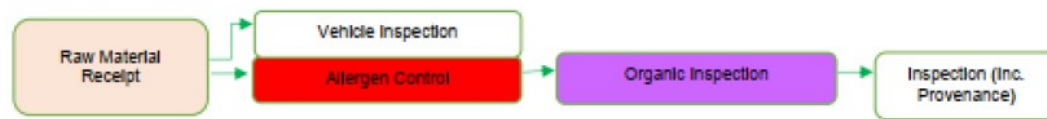
Moulds < 10 cfu/g

Micro testing is not done for every product produced, unless required by the customer & costed into their product accordingly. Micro testing is done on between 30+ products per week and is used as an indicator on process, hygiene and site GMP. These results are used to establish the micro limits for the site as a whole. Example results available on request.

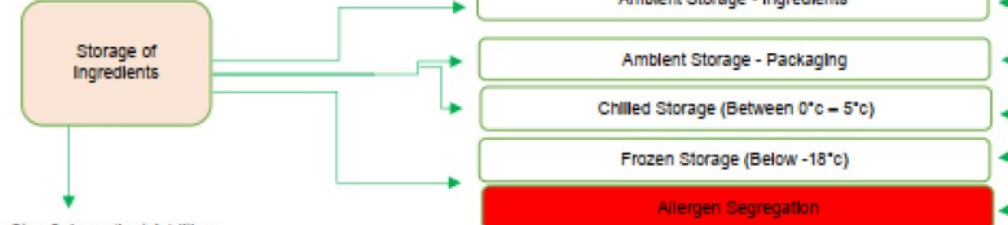
**Metal Detection:** 1.5mm Ferrous  
1.5mm Non - Ferrous  
2.5 mm Stainless Steel.

# HACCP FLOW CHART for all products

Step 1. Raw Materials & Packagng.



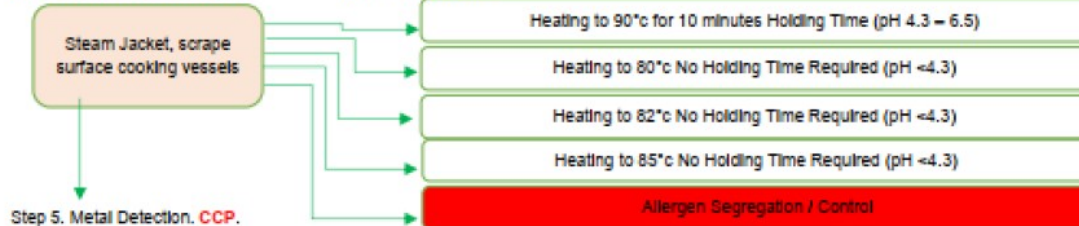
Step 2. Storage.



Step 3. Ingredient Addition.



Step 4. Heat Processing. CCP.



Step 5. Metal Detection. CCP.



Step 6. Product Packing. CCP.



Step 7. Labelling.

Step 8. Overnight Cooling.

Step 9. Despatch.

**Product Contents:**

Free From	Yes / No	Specify	Declare
Artificial Antioxidants	Yes		n/a
Artificial Colours	Yes		n/a
Artificial Flavourings	Yes		n/a
Flavour Enhancers	Yes		n/a
Artificial Preservatives	No	Potassium Sorbate	Yes
Artificial Sweeteners	Yes		n/a
GM ingredients / derivatives	Yes		n/a
Egg or egg products	Yes		n/a
Fish or fish products	Yes		n/a
Shellfish or shellfish products	Yes		n/a
Milk or milk products	Yes		n/a
Peanuts/Groundnuts or products	Yes		n/a
Tree Nuts or products	Yes		n/a
Sesame Seed or products	Yes		n/a
Celery / Celeriac or products	Yes		n/a
Mustard or products	Yes		n/a
Soya beans or products	Yes		n/a
Sulphite (declare if > 10mg/kg)	Yes		n/a
Wheat or products	No	Wheat & Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.	No
Gluten or products	No	Wheat & Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.	No
Lupin or products	Yes		n/a

**This product is suitable for:**

Vegans	Yes	
Ovo- lacto Vegetarians	Yes	
Lactose Intolerants	Yes	
Kosher	No	Not certified
Coeliacs	Yes	Wheat & Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.
Made in a production area which handles Milk, Egg, Soya and Sulphites.		

**Nutritional Details (Calculation via AlaCalc)**

		g/100g
Protein		0.0
Fat		0.0
Of which saturates		0.0
Carbohydrate		61.3
	As Sugar	52.0
Fibre		0.6
Salt		0.33
Energy	kcal	254.8
	kJ	1066.3



**Product Picture:**



**Additional Testing Statement**

Naked Foods Limited have controls in place to assure suppliers provide materials which fully comply with all EU legislation.

- Pesticide testing - On-going testing by fruit suppliers and sampled annually by Naked Foods to verify and ensure all national MRL's are being complied to.
- Heavy Metal Testing - On-going testing by relevant materials by the supplier, which is supplied with a certificate of analysis for each delivery.
- Pathogen Testing - On-going random testing performed by Naked Foods to ensure there are no positive results or trends appearing.
- Mycotoxin Testing - for relevant products only. Annual reports are submitted by relevant suppliers to ensure MRL's are being achieved and maintained.

**Health & Safety**

Spillages can be washed away with water.  
Skin contact is harmless - fines with water.  
Not flammable.

This product complies with all UK and EC Food Regulations  
Pesticide residue levels comply with EC Reg no 396/2005  
Flavourings comply with EC Regulation No. 1334/2008  
The Plastic Materials and Articles in Contact with Food 3008/2002