



The store behind your bakery

Kluman and Balter Limited

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Product Specification

Product	: Linseed		
Size / weight	: 25kg		
K & B Code	: 509020		
Date	: 17.09.15	Issue No:	11
Reason for Issue	: Salmonella limit added		

1. Product Description: Flat elongated seeds, light to mid brown with an oily, nutty flavour and a slippery feel.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Ochratoxin	< 4 ppb	4 ppb	HPLC
Pesticide Residue Analysis	To required Standard	To Required Standard	
Aflatoxin B1	< 2 ppb	2 ppb	HPLC
Aflatoxin B1 + B2 + G1 + G2	< 4 ppb	4 ppb	
Moisture	<10.0%	Max. 10.0%	Sinar Moisture Analyser
Peroxide Value	<5meq/kg	<10meq/kg	
FFA	<13%	<15%	

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

Parameter	Target Value	Limits	Method / Frequency
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Purity	99.9%	99.9%	Visual
Size / 100gms	17000	15000 - 20000	Visual
Sclerotia / 25kg	Nil	Max 2	Visual
Stones /	NIL	NIL	Visual
Un-Hulled	NA	NA	Visual
Mud balls	Max 0.05%	Max 0.05%	Visual
Plant debris	Max 0.05%	Max 0.05%	Visual
Insect infestation	Totally absent	Totally absent	Visual
Broken – Total	N/A	N/A	Visual
Broken - <0.5 seeds	N/A	N/A	Visual
Diseased / Dis-coloured	<2%	<2%	Visual
Insect Damage	>0.1%	>0.1%	Visual

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	<10,000,000/g	<20,000,000/g	ISO EN 4833:2003
Coliforms	<8,000/g	<100,000 /g	ISO 4832:2006
Yeast	<6,000 /g	15,000/g	ISO EN 21527:2008
Mould	<200 /g	10,000/g	ISO EN 21527:2008
E. coli	<20/g	100/g	ISO EN 16649-2:2004
Staph. Aureus	<20/g	100/g	ISO EN 6579:2002
Salmonella	Absent in 25g	Present in 25g	ISO EN 6579:2002

3. Metal Detection:

Non Ferrous 2.5mm, Ferrous 2.0mm, Stainless Steel 2.0mm
Frequency of metal checking metal detector: Per 5 tonne

4. Nutrition: (State source of data) USDA

	Per 100g Typical
Energy, Kcals	534
Energy, Kjoules	2235
Protein	18.29g
Fat	42.16g
of which saturates	3.66g
of which mono-unsaturates	7.53g
of which poly-unsaturates	28.73g
Carbohydrate by difference	28.88g
of which sugars	1.55g
of which starch	-
Sodium	30mg
Fibre	27.3g

5. Shelf Life:

Shelf life from date of production: 12 months
After opening: 3 months, providing tightly re-sealed

6. Storage and Transport Conditions:

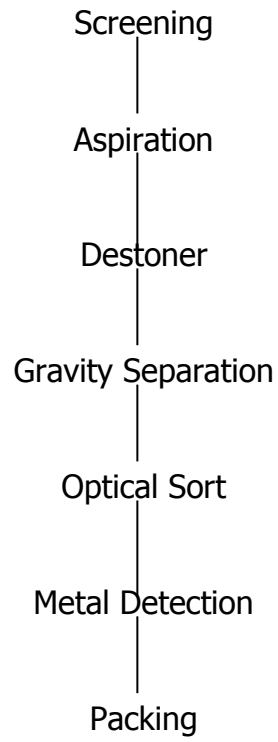
6.1. Storage Conditions: Ambient, preferably <20°C

6.2. Transport Conditions: Ambient, preferably <20°C

7. Packaging

7.1 Primary Packaging: (unit of sale)

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



12. Detail of Critical Control Points

CCP No.	Parameter	Limits	Frequency	Action
1	Optical Sorting (X-Ray)		Continuous	
	Particle	Target; no stone particles with the size of 4 mm are missed		Hold and re-pass all the produced products through the X-ray since the last good result is observed.
	Glass test particle	Target; no glass particles with the size of 3 mm are missed		Re-adjustment of X-ray programme
	Metal wire	Target; no metal particles with the size of 1*3 mm		If necessary-Repair and Maintenance of the X-ray inspector X-ray controls
	Stainless Steel	Target; no metal particles with the size of 2 mm		Re-passing the products through the X-ray .
				Filling Corrective and Preventive Action Forms

13. Food Intolerance Data:

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

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	N	Linseed
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Lactose	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Lupin Seed	Y	
Gluten and Gluten Derivatives	Y*	
Histamine, caffiene	Y	
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
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	

*Although we strive to have a product which is as close as possible to 100%, we cannot guarantee the product having remains from possible cultivation or transport contaminations, such as cereals containing gluten or soy. Minor traces of these cross-contaminations are not likely to be found in the max. 0.1% impurities. We feel further testing should take place before 'free from' guarantee can be made.

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	N*	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:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	509020 Linseed		