



The store behind your bakery

# Kluman and Balter Limited

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

Tel: 01992 704000

## Technical Department

Tel: 01992 704020

Fax: 01992 764937

E: [technical@kaybeefoods.com](mailto:technical@kaybeefoods.com)

Web: [www.klumanandbalter.com](http://www.klumanandbalter.com)

## SPECIFICATION

<b>Product Name:</b>	<b>Buns spice Flavour</b>
<b>Product Code:</b>	<b>0024</b>
Description:	Concentrated Buns spice liquid flavour
Suggested Rate of Use:	From 0.1%
Place of Manufacture:	United Kingdom
Customs Procedure Code:	100018

*The use of this product is subject to legislative restrictions as per Regulation (EC) No 1334/2008 and/or 1333/2008. Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if any of these are used as a solvent in this product.*

### **Suggested Application**

- |              |                  |             |
|--------------|------------------|-------------|
| 1. Beverage  | 2. Confectionary | 3. Sauces   |
| 4. Ice Cream | 5. Bakery        | 6. Fillings |

### **Properties**

Solvent:	Monopropylene Glycol
Additives:	Absent
Preservative:	Absent
Label Declaration:	Flavourings (or) Buns spice Flavourings
Aroma:	Characteristic Buns spice notes
Taste:	True Buns spice flavour
Suitable for use in:	EU, UK

### **Standard Packaging**

1l, 5l or 25l HDPE containers  
When a product is weighted in Kilos, the most appropriate sized container based on the available capacities will be utilized

### **Storage Conditions**

Ambient Temperatures  
Away from direct light and strong odours

### **Shelf Life**

12 Months from manufacture date

### Physical Properties

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Specific Gravity (g/ml) at 20°C:	1.0271 – 1.0681
Refractive Index at 20°C:	1.4374 – 1.4535

### Microbiological Properties

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Total Plate Count	<2000	E. Coli	Absent
Yeasts	Absent	Coliform	Absent
Moulds	Absent	Salmonella	Absent

### Nutritional Information *Average values per 100g*

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Energy (Kcal)	360 Kcal
Energy (KJ)	1512 KJ
Carbohydrate	90g
Protein	Nil
Fat	Nil

*The list comprises relevant nutritional components only. All other components can be assumed as zero.*

### Dietary Information

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Lacto – vegetarian:	Yes	Vegan:	Yes
Ovo- vegan:	Yes	Vegetarian:	Yes

### GMO Statement

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*Flaverco Ltd is involved in the processing and blending of Flavours and Colours for supply to the Food Industry, for a variety of uses. All of the ingredients that we use are of food grade quality. All ingredients are approved for use by the appropriate governmental bodies and comply with all current UK/EC legislation. We have recently audited our Suppliers and we declare that to the best of our knowledge and intent, our products have not been manufactured via a Genetically Modified Organism (GMO) or derivative and that the product itself or any ingredient thereof does not contain any GMO. Traceability of our raw materials can be made through our own batch number and lot number/batch number of our suppliers'. Any new materials sourced, will be checked before purchasing.*

**Allergens (Legal directives)**

	Presence		Presence
Cereals containing gluten and products thereof	No	Nuts and products thereof	No
Crustaceans and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphates	No*
Soybeans and products thereof	No	Lupins and products thereof	No
Milk and products thereof (incl. lactose)	No	Molluscs and products thereof	No

\*SO<sub>2</sub> <10mg/kg allergen labelling not required according to Regulation (EU) 1169/2011 as amended.

The above list of allergens is in accordance with Regulation (EU) 1169/2011 as amended.

## Legal Requirements

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This product is in compliance with:

Council Regulation 93/315/EEC, setting basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

Issued: 21/04/2022

Signature: 

Print Name: S. Burrows

Position: Technical Director

Version 5 Issued: 21<sup>st</sup> April 2022

## Disclaimer

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