



# Kluman and Balter Limited

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## Product Specification

Product	: Hulled Sesame Seed		
Size / Weight	: 22.68kg		
K & B Code	: 160050		
Date	: 15.01.14	Issue:	7
Reason for issue	: Specification		

**1. Product Description:** Small light brown seeds with a speckled appearance.

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Moisture	<5%	3 - 5%	Each batch, by moisture meter.
Pesticide Multiresidue	Absent	Absent	RES01.P/18 months.
FFA	<1.5%	1.5% Max	Annual

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

Parameter	Target Value	Limits	Method / Frequency
Purity	99.9% clean.	99.98% max	Each batch
Admixture	<0.02%	0.02% max	Each batch
EVM	0.5%		
Foreign Bodies (Glass, Metal, Wood)	Absent		



### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
T.V.C.	10 000 cfu / g	>100 000 cfu / g	Each batch
Coliforms	20 cfu / g	>500 cfu / g	Each batch
E. Coli	Negative	>10 cfu / g	Each batch
S.Aureus	10	>50 cfu / g	Each batch
Salmonella	Absent in 25g	Detected (reject level)	Each batch
Yeasts & moulds	500 cfu / g	>1000 cfu / g	Each batch

### 3. Metal Detection:

Non-Ferrous:	2.5 mm	Ferrous:	2.0 mm	Stainless Steel:	2.5 mm
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Frequency of metal checking metal detector: Hourly

### 4. Nutrition:

Source of data: (USDA)

	Values per 100g
<b>Energy, Kcals</b>	<b>598g</b>
<b>Energy, Kjoules</b>	<b>2470g</b>
<b>Protein</b>	<b>18.2g</b>
<b>Fat</b>	<b>58.0g</b>
- of which saturates	<b>8.3g</b>
- of which mono-unsaturates	<b>21.7g</b>
- of which poly-unsaturates	<b>25.5g</b>
<b>Carbohydrate</b>	<b>0.9g</b>
- of which sugars	<b>0.5g</b>
- of which starch	<b>0.4g</b>
<b>Sodium</b>	<b>20 mg</b>
<b>Fibre</b>	<b>7.9g</b>

### 5. Shelf Life:

Shelf life from date of production: 12 months

Minimum life on delivery to Kluman & Balter: 6 months

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Cool dry ambient conditions, <20°C. close bags tightly after opening.

**6.2. Transport Conditions:** Cool dry ambient conditions, <20°C.

### 7. Packaging:

#### 7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 850 mm x 385mm x 105mm.

Material and closure: 3-ply White/brown paper sacks, stitch closed.

Weight of primary packaging:

Label position: White label applied to bottom of bag

Label information: Batch & lot number.

Coding information and example:

#### 7.2 Secondary Packaging: n/a

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:**

Units per layer: 6 bags. Layers per pallet: 7 layers,  
Weight of completed pallet: 1000 kg. Pallet Height: 1500mm  
Pallet type: GKN 4W (1000 x 1200mm), Wood

**8. Weight Control:**

Average weight or minimum weight: Minimum  
Target Weight: 22.68kg                      Label Weight: 22.68kg

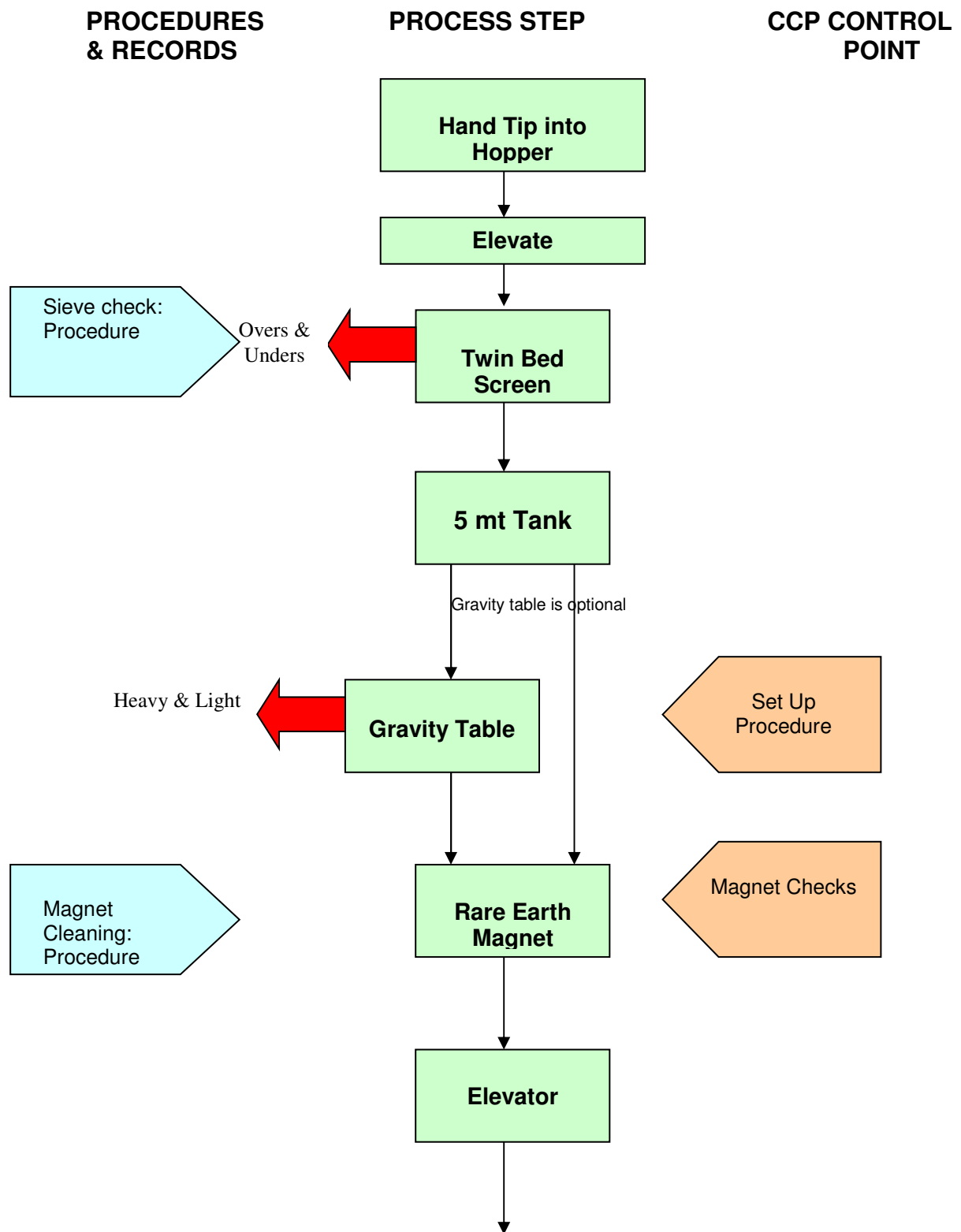
**9. Ingredient Declaration (legal):** Sesame Seed

**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Sesame seed	100.0			India, S.America, Holland	GM Free
<b>Total</b>	<b>100</b>				

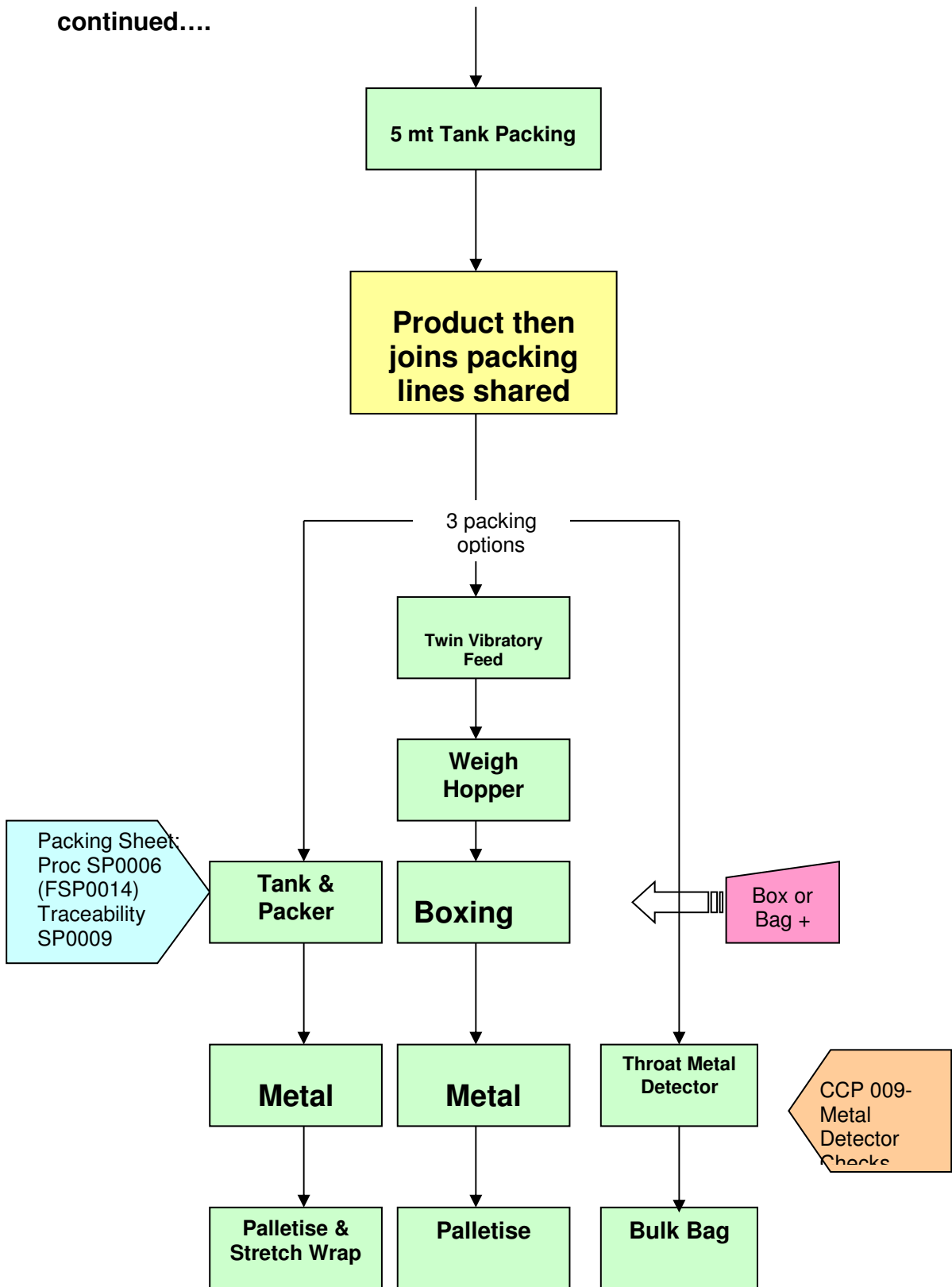
Country of manufacture: UK, India, S.America, Holland

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



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## 12. Detail of Critical Control Points:

CCP No.	Hazard Identified	Control Procedure	Critical Limits, reject procedure, check frequency	Responsibility, authority
1. Twin bed screen	Physical, over & undersize material.	Operator training.	Correct size sieve, undamaged. If reject, change sieve & reprocess. Sieve check at start up.	Line Operative, Site Manager.
7. Metal detection bulk	Metal contamination.	In-line metal detector.	1.5mm ferrous. If reject, re-check product since previous satisfactory check. Test piece check at start up and hourly.	Line Operative, Site Manager.
7. Metal detection boxing	Metal contamination.	In-line metal detector.	2mm stainless steel, 2mm non-ferrous. If reject, re-check product since previous satisfactory check. Test piece check at start up and hourly.	Line Operative, Site Manager.
7. Metal detection bagging	Metal contamination.	In-line metal detector.	2mm stainless steel, 1.5mm non-ferrous. If reject, re-check product since previous satisfactory check. Test piece check at start up and hourly.	Line Operative, Site Manager.

### 13. Food Intolerance Data:

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

Component	Y or N	Detail if N
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	N	Sesame Seed
Sulphites and Sulphur Dioxide	Y	
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 ?		(if Y for maize, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for maize, leave blank)
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?		(if Y for soya, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for soya, leave blank)
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:- (leave blank if not known)

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

\*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:	<b>160050 Hulled Sesame Seed</b>		