



Kluman and Balter Limited

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Product Specification

Product	: Ground Ginger		
Size / weight	: 2.5kg		
K & B Code	: 160110		
Date	: 06.04.2018	Issue No:	5
Reason for Issue	: SO2 value changed		

2. Product Description: Ginger is a herb which grows from thick white tuberous underground stems or rhizomes of the **Zingiber Officinale**. The spice is obtained from the whole or partially peeled rhizomes. Yellow brown powder with a distinctive aromatic odour and pungent flavour.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Moisture	<10 %	Max 10 %	
Total Ash	<8 %	Max 8 %	
SO2	<150ppm	Max <300ppm	
Arsenic	<5 ppm	Max 5 ppm	
Copper	<20 ppm	Max 20 ppm	
Lead	<10 ppm	Max 10 ppm	

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

Parameter	Target Value	Limits	Method / Frequency
Parctical size	95% pass 500 micron BS410		Per batch.
Extraneous matter	<2.0%	<2.0% max	Per batch

2.3. Microbiological: Product is positively released.

Parameter	Target Value	Limits	Method / Frequency
TVC	<10 ⁷	10 ⁷	Not tested.
E.Coli	<10 ²	10 ²	Per batch.
Salmonella	Not Detected in 25g	Detected in 25g	Per batch.
Yeasts & Moulds	<10 ⁵	10 ⁵	Not tested
Aflatoxin (B1)	<5ppb	5ppb	Per batch
Aflatoxin (total)	<10ppb	10ppb	Per batch

3. Metal Detection:

Non Ferrous 5.0 mm, Ferrous 3.5 mm, Stainless Steel 4.0 mm
Frequency of metal checking metal detector: Per batch

4. Nutrition: (State source of data)

Energy, Kcals	335
Energy, Kjoules	1404
Protein	8.98g
Fat	4.24g
of which saturates	2.559g
of which mono-unsaturates	0.479g
of which poly-unsaturates	0.929g
Carbohydrate	71.62g
of which sugars	3.39g
of which starch	-
Sodium	27mg
Fibre	14.1g

5. Shelf Life:

Shelf life from date of production: 18 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: cool dry conditions away from direct sunlight and free from infestation.

6.2. Transport Conditions:

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm , mm

Material and closure: 2.5 kg. - Polythene tub close fitting lid

Weight of primary packaging: Plastic tubs - 252 gr.

Label position: Side face

Label information: Production code, name, weight nett, batch, BB.

Coding information and example: Batch: Sequential number of form KS0000 or REP000000.

BB: MM / YYYY or Month / Year.

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: 2.5 kg unit – 30 tubs per layer.

Layers per pallet: 2.5 kg - 6 layers.

Type: UK 4W GKN type. Material: Wood

Height of completed pallet: 1300 mm (max).

Weight of completed pallet: 2.5 kg unit - 475 kg (approx.)

8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 2.5kg

Label Weight: 2.5kg

9. Ingredient Declaration: Ginger

10. Raw Material Components (in descending order):

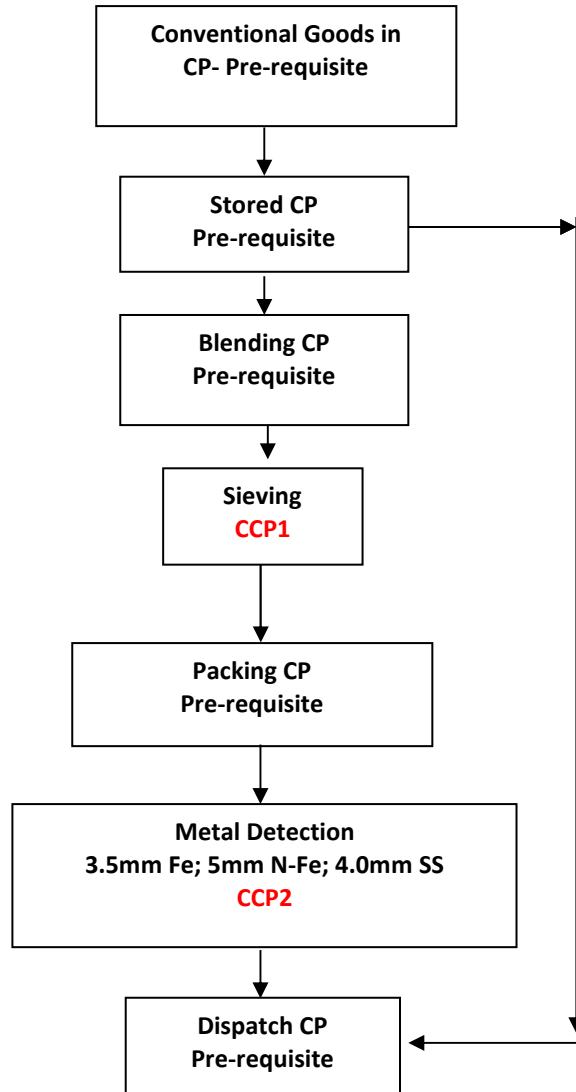
Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Ground Ginger	100			China, India	Free
Total	100				

Country of manufacture: UK

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

HACCP Conventional Line Flow Diagram BRC Food Safety

Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002



12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
CCP 1 Sieve	Pieces of metal in product before processing	In-line sieve 900 micron	Absent no damage	Production personnel
CCP2 Metal detector	Pieces of metal in product before processing	In-line metal detector	Ferrous: 3.5mm Non-ferrous: 5mm, SS 4.0MM, Isolate product if not in control start & end of each shift. Product to be held and retested if failed	Production personnel

13. Food Intolerance Data: Storage site has controls in place to prevent contamination.

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	Used on storage site
Peanuts & Peanut Derivatives	Y	Used on storage site
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	Used on storage site
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	Used on storage site
Lactose	Y	Used on storage site
Lupin Seed	Y	
Wheat and Wheat Derivatives	Y	Used on storage site
Modified Starches	Y	
Mustard/Mustard Seeds, Celery/Celeriac, Kiwi Fruit	Y	Used on storage site
Gluten and Gluten Derivatives	Y	Used on storage site
Histamine,Cafeine	Y	
Rye, Barley & Oats or their Derivatives	Y	Used on storage site
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	N	Naturally occurring <300ppm
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	Used on storage site
- 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	

14. Diet Suitability:

The product is **SUITABLE** for the following diets:-

Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal – Not certified	Y*
Jewish / Kosher – not certificated	Y*	Diabetics	Y
Low Potassium – No claim made		Coeliacs	Y
Low Sodium – No claim made		Organic - Not certified	N

* suitable but 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:	160110 Ground Ginger		