



Kluman and Balter Limited

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Product Specification

Product	: Ground Ginger		
Size / weight	: 25 kg.		
K & B Code	: 160105		
Date	: 06.04.2018	Issue No:	7
Reason for Issue	: SO2 value revised		

2. Product Description: Cream to light tan fine granular powder with a distinctive aromatic and pungent odour and flavour. Prepared from *Zingiber Officinale*

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Moisture	Max 12 %	-	ASTA, audit basis
Total Ash	Max 8 %	-	ASTA, audit basis
Acid insoluble ash	Max 2.5%	-	ASTA, audit basis
Volatile Oil	Max 1.5%	-	ASTA, audit basis
		-	

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

Parameter	Target Value	Limits	Method / Frequency
Particle size	Min 95% pass 500 micron BS410	Reject < 95%	Each batch.
Flavour & odour	Lemony with some heat, free from off-flavours & odours		

2.3. Microbiological: Product is positively released.

Parameter	Target Value	Limits	Method / Frequency
E.Coli	<10 ² cfu/g	>100 cfu/g	Per batch.
Salmonella	Not Detected in 25g	Detected in 25g	Per batch.
Aflatoxin (B1)	<5ppb	-	
Aflatoxin (total)	<10ppb	-	

3. Metal Detection:

Non Ferrous 2.5 mm, Ferrous 2.0 mm, Stainless Steel 3.0 mm
Frequency of metal checking metal detector: Per batch

4. Nutrition: (State source of data)

	Per 100g Typical
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: In sealed original containers in cool dry conditions away from direct sunlight and free from infestation. Store away from sources of odour, and remove pallet wrap.

6.2. Transport Conditions: Generally as above

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) 500 x 190mm x 285mm

Material and closure: 2 x 12.5kg foil sacks

Weight of primary packaging: 300g

Label position: No label

Label information: n/a.

Coding information and example:

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 500mm x 380mm x 285mm

Material and closure: cardboard box, tape closure.

Weight of secondary packaging: 0.805kg

Label position: Side of box

Label information: Batch, weight, BBE and product.

Coding information and example: Batch code is a five digit sequence number.

7.3 Palletisation:

Units per layer: 5

Layers per pallet: 4

Type: UK 4W GKN type. Material: Wood

Height of completed pallet:

Weight of completed pallet:

8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 25 kg

Label Weight: 25 kg

9. Ingredient Declaration (legal): Ginger (or spice if used at <2.0%)

10. Raw Material Components (in descending order):

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

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

12. Detail of Critical Control Points

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	N*
Jewish / Kosher – not certificated	N*	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:	160105 Ground Ginger		