

# Kluman and Balter Limited

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## PRODUCT SPECIFICATION

Product	Stafresh SG
Part Number	56805
Description	A semi-solid white paste for use as bread/morning goods crumb-softener. 1-4% on Flour Weight.
Usage rate/application	As per application

Ingredient	Details	%
Water		70-80
Emulsifiers	E471, E472e	20-30
Palm Oil		1-10
Acetic Acid	E260	1-10

## RESIDUAL CARRY OVER ADDITIVES

List all processing aids used in manufacture of this ingredient even if not legally required to declare

Name	E Number	Function	% In Raw Material
Calcium silicate	E552	Anticaking Agent in E472(e)	<0.1%

Sensory Information	
Appearance	A semi-solid white paste
Odour	Bland
Flavour	For further manufacture, not for consumption in current state

Issue: 2

Date: 14.03.18

Typical Nutritional Information (per 100g)		
Description	Quantity	Units
Energy	205.55	kcal
Energy	862.21	kJ
Protein	0	g
Carbohydrate	0	g
of which sugars	0	g
Of which starch	0	g
Fat	25.11	g
of which saturates	24.11	g
of which monounsaturates	0.38	g
of which polyunsaturates	0.60	g
Fibre	0	g
Salt	0	g
Moisture	73.89	g
All nutritional parameters are calculated from raw material supplier data		

Packaging, Coding, Transport and Storage	
Packaging	Cardboard Box
Coding	1234567 1= Year, 23= Day No of Year, 4567= Random Number
Recommended Storage and Transport Conditions	Cool, dry, ambient conditions away from strong odours
Shelf Life	6 Months

Allergen Information				
Component	Presence			Comments
As defined in Regulation (EU) No 1169/2011 Annex II.	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing/packing line	Not as an ingredient but on the same manufacturing site	
Cereals containing gluten, namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains and products thereof			✓	
Crustaceans and products thereof				
Eggs and products thereof			✓	
Fish and products thereof				
Peanuts and products thereof				
Soybeans and products thereof			✓	
Milk and products thereof			✓	
Nuts and products thereof				
Celery and products thereof				
Mustard and products thereof				
Sesame seeds and products thereof				
Sulphur Dioxide and Sulphites at concentrations >10 mg/kg SO <sub>2</sub>				
Lupin and products thereof				
Molluscs and products thereof				
Note: all reasonable precautions that could be expected of a reasonable manufacturer have been taken to prevent cross-contamination in the raw materials used and in the manufacturing process. However no guarantee of absolute absence can be given.				
The allergen information provided in this specification relates to commercially produced material. Where this product is provided as a sample, it may be produced on a pilot scale mixer that handles cereals containing gluten, eggs, milk and soya.				

Genetic Modification
With reference to EU regulation 1829/2003 and 1830/2003; this product does not contain genetically modified ingredients and in addition no genetically modified ingredients are used at this site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources. This is warranted by supplier declaration or audited supply trail.

	Yes	No	Comments
Is the product produced from a genetically modified organism?		✓	
Does the product contain any genetically modified material?		✓	
Does the product contain any proteins that have been protein engineered?		✓	

<b>Suitability Information</b>			
Suitable for	Yes	No	Details
Vegetarians (ovo-lacto)	✓		
Vegans	✓		
Kosher certified		✓	
Halal Certified		✓	
Organic		✓	

<b>Health &amp; Safety</b>
For health and safety information please refer to the product safety data sheet.