



Kluman and Balter Limited

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Product Specification

| | | | |
|------------------|--------------------------------|-----------|---|
| Product | : Ground Nutmeg (Heat treated) | | |
| Size / weight | : 2.5 kg | | |
| K & B Code | : 160152 | | |
| Date | : 28/02/2018 | Issue No: | 5 |
| Reason for Issue | : Country of origin change | | |

2. Product Description: Ground Nutmeg - *Myristica fragans (hout)* has a brown to reddish brown colour with a distinctive flavour, fresh, strongly aromatic. **Bio steam treated at 110°C for 4minutes.** The product shall be free from contamination and has not been irradiated or chemically treated and complies with current or pending UK legislation.

2. Analytical Standards:

2.1. Chemical:

| Parameter | Target Value | Limits | Method / Frequency |
|--------------------|-------------------|--------|--------------------|
| Moisture | Max 10 % | | |
| Total Ash | Max 4.0 % | | |
| Acid Insoluble Ash | Max 0.75% | | |
| Volatile Oils | >2.5% | | |
| Mycotoxins | To EU regulations | | |
| Pesticides | To EU regulations | | |
| Aflatoxin B1 | Max 5ppb | | |
| Total Aflatoxin | Max 10ppb | | |

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

| Parameter | Target Value | Limits | Method / Frequency |
|-------------------|--|--------|--------------------|
| Particle size | 95 % min through a 1000 micron | | Per batch |
| Extraneous matter | <1.0% | | |
| Colour | Brown, pale brown | | |
| Odour & flavour | Characteristic, fresh, strongly aromatic | | |

2.3. Microbiological:

| Parameter | Target Value | Limits | Method / Frequency |
|------------|---------------------|-----------------|--------------------|
| E.Coli | Not Detected in 25g | Detected in 25g | Batch |
| Salmonella | Not Detected in 25g | Detected in 25g | 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: (Supplier Data)

| | Per 100g Typical |
|---------------------------|------------------|
| Energy, Kcals | 525 |
| Energy, Kjoules | 2196 |
| Protein | 5.84g |
| Fat | 36.31g |
| of which saturates | 26g |
| of which mono-unsaturates | 3.22g |
| of which poly-unsaturates | 0.35g |
| Carbohydrate | 49.29g |
| of which sugars | 26g |
| of which starch | - |
| Sodium | 16mg |
| Fibre | 20.8g |

5. Shelf Life:

Shelf life from date of production: 18 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: To be stored in a cool, clean and dry warehouse on pallets, free from infestation. Keep away from sunlight and materials with strong odour. Pallet wrap to be removed during warehouse storage.

6.2. Transport Conditions: As above.

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) ; mm x mm

Material and closure: 2.5 kg. – Food grade polythene tub close fitting lid.

Weight of primary packaging: 252g

Label position: Side tub

Label information: Product name, weight, batch/lot code, shelf life.

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: 30 tubs per layer. Layers per pallet: 6 layers.

Pallet type: 4W UK, (1200 x 1000mm), Wood.

Height of completed pallet: 1300 mm (max). Weight of completed pallet: 1025 kg (approx.)

8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 2.5 kg

Label Weight: 2.5 kg

9. Ingredient Declaration (legal): Ground Nutmeg (or spice if < 2% in finished product.)

10. Raw Material Components (in descending order):

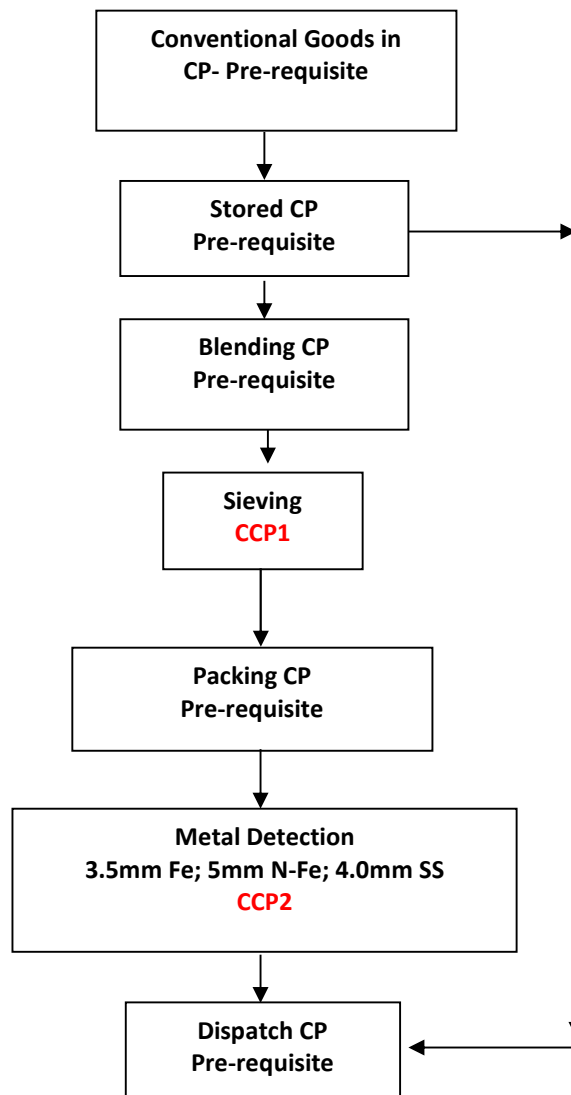
| Ingredient, including compound ingredients. | % | + / - | Supplier | Country of Origin | GM Status |
|---|------------|-------|----------|-------------------|-----------|
| Ground Nutmeg | 100 | | | Indonesia/India | GM Free |
| Total | 100 | | | | |

Country of packing: 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 |
| Wheat and Wheat Derivatives | Y | Used on storage site |
| Modified Starches | Y | |
| Gluten and Gluten Derivatives | Y | Used on storage site |
| Mustard/Mustard Seeds, Celery/Celeriac, Kiwi Fruit | Y | Used on storage site |
| Lupin Seed | Y | |
| Histamine, Caffeine | Y | |
| Rye, Barley & Oats or their Derivatives | Y | Used on storage site |
| Yeast and Yeast Derivatives | Y | |
| Sulphites and Sulphur Dioxide | Y | Used on storage site |
| 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 | |

Allergen Statement

Where products are indicated as not having an allergen present this refers to the product not being formulated or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens however **this cannot be guaranteed**. Where specific guarantees are required please contact for further information.

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 | N* | Diabetics | Y |
| Low Potassium – No claim made | | Coeliacs | Y |
| Low Sodium – No claim made | | Organic - Not certified | N |

* 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: | Thomas Morrell | | |
| Position: | Technical Assistant | | |
| Date: | | | |
| KB code & Product: | 160152 Ground Nutmeg | | |