



Kluman and Balter Limited

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Product Specification

| | | | |
|------------------|--|------------|---|
| Product | : Lemon Slices (Natural Flavour) | | |
| Size / weight | : 2 Kg | | |
| K & B Code | : 180010 | | |
| Date | : 20/02/2018 | Issue No.: | 3 |
| Reason for Issue | : Slight change to ingredients percentages | | |

1. Product Description: Small Pectin based jelly slices. Yellow in colour with a lemon flavour.

2. Analytical Standards:

2.1. Chemical:

| Parameter | Target Value | Limits | Method / Frequency |
|------------------|--------------|--------|--------------------|
| Moisture Content | 26% | | |
| pH | 3.5 | | |
| | | | |
| | | | |

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

| Parameter | Target Value | Limits | Method / Frequency |
|--------------|-----------------|--------|--------------------|
| Flavour | As per standard | | |
| Piece size | As per standard | | Each batch |
| Colour | As per standard | | |
| Total solids | 10 – 15 % | | |
| | | | |
| | | | |

2.3. Microbiological:

| Parameter | Target Value | Limits | Method / Frequency |
|------------|------------------------|--------------------|--------------------|
| T.V.C. | 1,000 cfu/g | Max 10,000 cfu/g | |
| Coliforms | Not detected in 1 gram | Detected in 1 gram | |
| E. coli | Not detected in 1g | Detected in 1g | |
| Salmonella | Not detected in 25g | Detected in 25g | |
| | | | |
| | | | |

3. Metal Detection:

Non Ferrous - 2.5mm,
Ferrous – 2.0mm,
Stainless Steel – 3.0mm
Frequency of metal checking metal detector: hourly (detectors)

4. Nutrition: (Calculated values)

| | Per 100g Typical |
|---------------------------|------------------|
| Energy, Kcals | 347 |
| Energy, Kjoules | 1454 |
| Protein | <0.02g |
| Fat | <0.01g |
| of which saturates | - |
| of which mono-unsaturates | - |
| of which poly-unsaturates | - |
| Carbohydrate | 84.1g |
| of which sugars | 73.1g |
| of which starch | - |
| Sodium | 157.5mg |
| Fibre | 0.4g |

5. Shelf Life:

Shelf life from date of production: 12 months at 12 - 20°C
Minimum life on delivery to Kluman & Balter: 6 months

6. Storage and Transport Conditions:

6.1. Storage Conditions: Cool & dry (max 20°C) Relative humidity less than 55%

6.2. Transport Conditions: As above.

7. Packaging

7.1 Primary Packaging:

Dimensions
Material and closure: Blue food grade poly liner.
Weight of primary packaging: 25g.
Label position: n/a
Label information: n/a
Coding information and example: n/a

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 260 x 200 x 100 mm
Material and closure: One piece staple free corrugated carton.
Weight of secondary packaging: 10g
Label position: Side of carton.
Label information: Manufacturer, product title, ingredients, production date, expiry (bb) date, product code, country of origin, net weight, for industrial use only.
Coding information and example: Full pallets are issued with a traceability code.

7.3 Palletisation:

Units per layer: 20 Layers per pallet: 10
Height of complete pallet: 1000mm. Weight of completed pallet: 600kg.
Type: 4W UK (1000 x 1200mm) Material: Wood:

8. Weight Control:

Average weight or minimum weight: minimum.

Target Weight: 2 kg Label Weight: 2 kg

9. Ingredient Declaration: Sugar, glucose (contains sulphites), water, Gelling agent (E440a), citric acid, acidity regulator (E331), flavour, colour (E171, E160a).

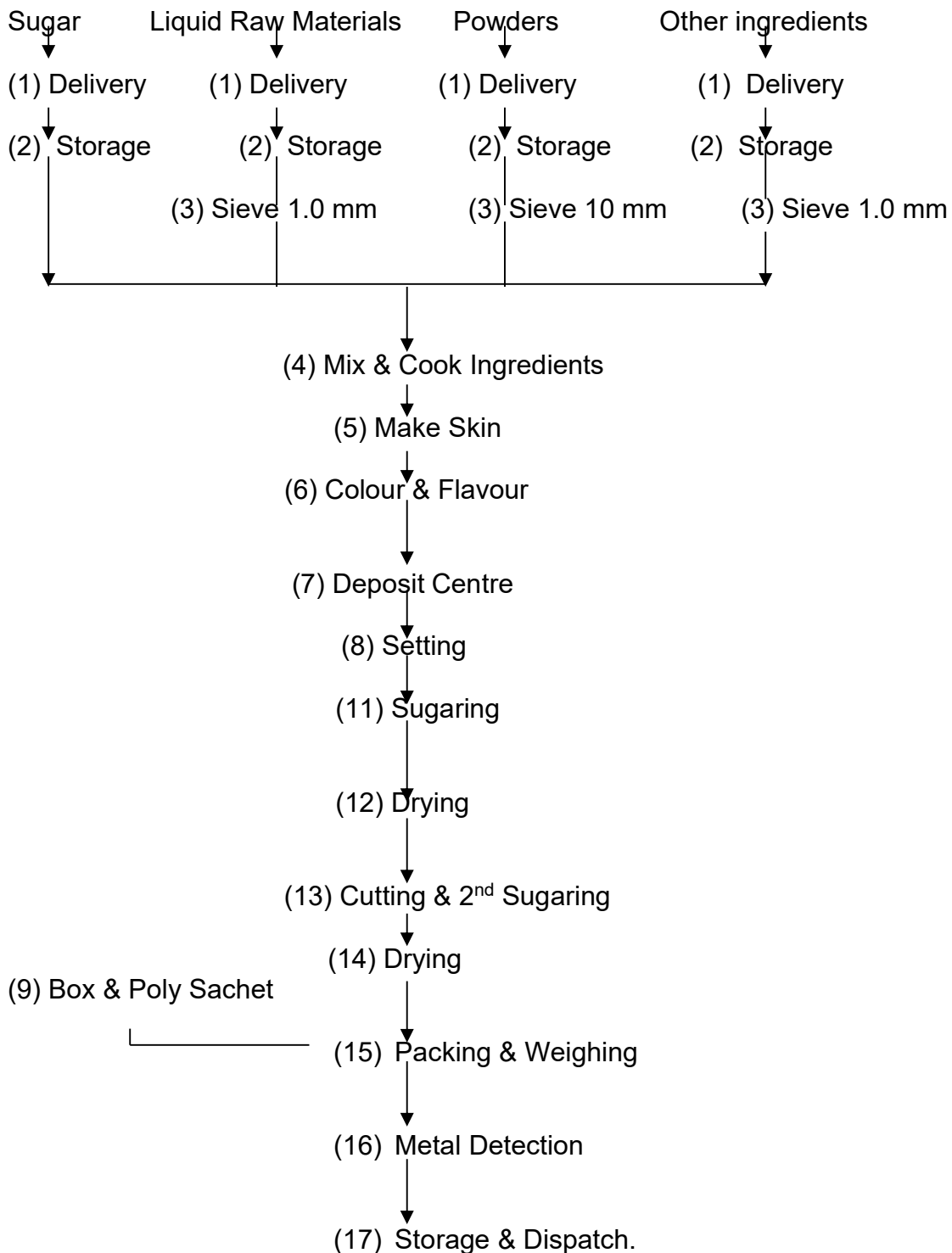
10. Raw Material Components (in descending order):

| Ingredient, including compound ingredients. | % | + / - | Supplier | Country of Origin | GM Status |
|---|------------|-------|----------|--|-----------|
| Sugar | 42-46 | | | EU & ACP countries | Non GM |
| Glucose | 24-28 | | | EU ((Main country of supply is UK, France, Belgium, Holland) | Non GM |
| Water | 24-28 | | | UK | Non GM |
| Gelling Agent: Pectin | <2 | | | EU (Main country of supply is UK) | Non GM |
| Citric Acid | <1 | | | China via UK supplier | Non GM |
| Acidity Regulator: sodium Citrate | <1 | | | China via UK supplier | Non GM |
| Lemon Flavour (Natural) | <1 | | | EU (Main country of supply is UK) | Non GM |
| Colours – E171, E 160(a) | <1 | | | EU (Main country of supply is UK) | Non GM |
| | | | | | |
| | | | | | |
| | | | | | |
| Total | 100 | | | | |

Country of manufacture: UK

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

Fruit flavour jelly slices process HACCP Flow Diagram



12. Detail of Critical Control Points

1. Sample & Test raw material.
3. Sieve check
6. Correct recipe.
7. Temperature Checks.
16. Metal detection.

13. Food Intolerance Data:

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 | |
| Peanuts & Peanut Derivatives | Y | |
| Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives | Y | |
| Egg & Egg Derivatives | Y | |
| Milk & Milk Derivatives | Y | |
| Lactose | Y | |
| Wheat and Wheat Derivatives | N | Glucose from wheat. |
| Modified Starches | Y | |
| Mustard, mustard seed, celery, celeriac, kiwi fruit | Y | |
| Lupin Seed | Y | |
| Gluten and Gluten Derivatives | Y | |
| Histamine, Caffeine | Y | |
| Rye, Barley & Oats or their Derivatives | Y | |
| Yeast and Yeast Derivatives | Y | |
| Sulphites and Sulphur Dioxide | N | Sugar contains <10ppm. Glucose contains 200-300mg/kg |
| 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 | N | E440a, E331, E330 |
| Flavourings: Natural | N | Lemon oil. |
| Flavourings: Artificial / Nature Identical | Y | |
| Glutamates, MSG | Y | |
| Colours: Natural | N | E171 & E160(a) |
| 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 ? | Y | |
| Or do they have a negative PCR Certificate ? | Y | |
| Components derived from Soya | Y | |
| - If No, are they derived from Identity Preserved Source ? | Y | |
| Or do they have a negative PCR Certificate ? | Y | |
| 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 certified | N* |
| Jewish / Kosher | N* | Diabetics | N |
| Low Potassium | | Coeliacs | Y |
| Low Sodium | | Organic | 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 | 20/02/2018 | | |
| KB code & Product: | 180010 Lemon Slices | | |