



# Kluman and Balter Limited

The i.o. Centre  
Unit 8  
Lea Road  
Waltham Cross  
EN9 1AS

Tel: 01992 704000

**Technical Department**

Tel: 01992 704002

Fax: 01992 764937

E: technical@kaybeefoods.com

## Product Specification

Product	: 03X5/J Milk Choc Couture		
Size / Weight	: 15KG		
K & B Code	: 110613		
Date	: 26/03/2018	Issue:	2
Reason for issue	: Reviewed.		

**1. Product Description: Belgian Milk chocolate ideal for melting.**

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Total Fat	35.1%	+/- 1.5%	I.O.C.C.C
Fineness	< 3% >30 micron	Max 3% >30 micron	Sieve 317 mesh.
Moisture	<1.0%	Max 1.0%	I.O.C.C.C

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

Parameter	Target Value	Limits	Method / Frequency
Viscosity	800 mPas	700 – 900 mPas	HAAKE RV 20
Yield value	7.5 Pa	6 – 9 Pa	HAAKE RV 20
Foreign bodies	Absent		Visual

**2.3. Microbiological:**

Parameter	Target Value	Limits	Method / Frequency
TPC	<5000/g	>5000/g	
Y & M	<50/g	>50/g	
Enterobacteriaceae	<10/g	>10/g	
Coliforms	<10/g	>10/g	
E.coli	Absent /g	Detected /g	
Salmonella	Absent in 25g	Detected in 25g	

### 3. Metal Detection:

Non-Ferrous:	3.5mm	Ferrous:	2.5mm	Stainless Steel:	3.5mm
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Frequency of metal checking metal detector: hourly

### 4. Nutrition:

#### Source of data: (Supplier Data):

	Values per 100g
<b>Energy, Kcals</b>	<b>558</b>
<b>Energy, Kjoules</b>	<b>2326</b>
<b>Protein</b>	<b>7.0g</b>
<b>Fat</b>	<b>35.1g</b>
- of which saturates	21.5g
- of which mono-unsaturates	12.1g
- of which poly-unsaturates	1.4g
Trans fatty acids	0.2g
<b>Carbohydrate</b>	<b>52.6g</b>
- of which sugars	51.8g
- of which starch	0.9g
<b>Sodium</b>	<b>82mg</b>
<b>Fibre</b>	<b>1.9%</b>

### 5. Shelf Life:

Shelf life from date of production: 18 months

Minimum life on delivery to Kluman & Balter:

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Ambient, dry, ideally 16-20°C, at 60% RH.

Above 20°C, bloom may start to occur. Away from sources of odour

**6.2. Transport Conditions:** Ambient, dry, ideally 16-20°C, at 60% RH.

Above 20°C, bloom may start to occur. Away from sources of odour

### 7. Packaging:

#### 7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 450 x 800 x 130mm

Material and closure: plastic bag, heat sealed closure

Weight of primary packaging:

Label position: Side of bag.

Label information: product name, Batch number: 205, xx(Production line), yyyy(incremental number)

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:

Palletisation: Units per layer: 5 bags Layers per pallet: 10. Total = 50 x 10kg bags.

Height of complete pallet: 1020mm. Weight of completed pallet: 1000 kg.

Type: 4W GKN UK (1000 x 1200mm), Wood

### 8. Weight Control:

Average weight or minimum weight: Minimum

Target Weight: 15kg                      Label Weight: 15kg

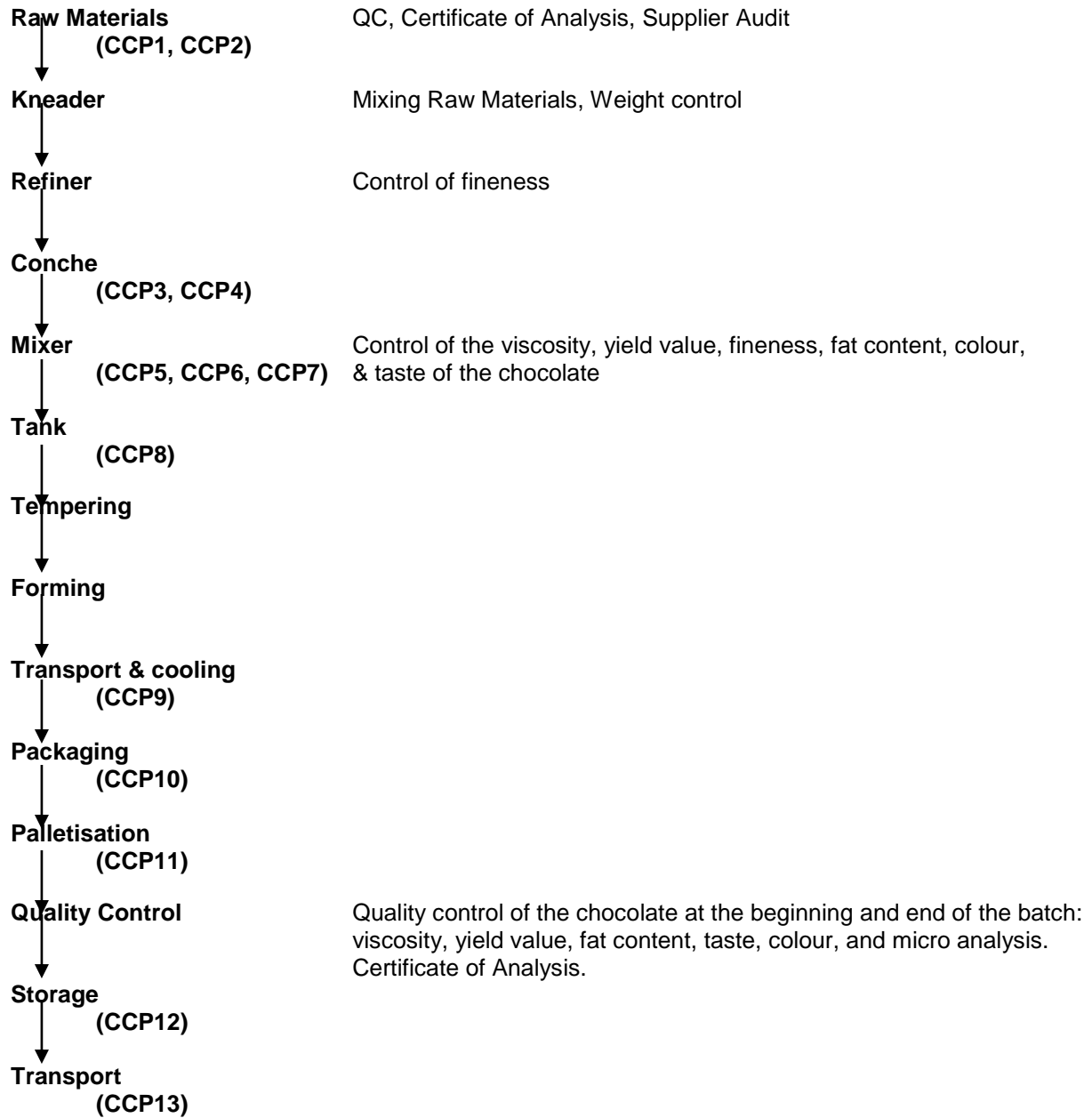
**9. Ingredient Declaration:** Sugar, Cocoa Butter, Whole milk powder, Cocoa mass, emulsifier (E322) – flavouring: natural Vanilla.

### 10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Sugar	43.2			Belgium	G M Free
Cocoa Butter	22.7			Mainly Ivory Coast but also New Guinea, Nigeria, Ghana, Cameroon	G M Free
Whole Milk powder	22.4			Mainly Belgium but also, France, Germany, the Netherlands	G M Free
Cocoa Mass	11.2			Mainly Ivory Coast but also New Guinea, Nigeria, Ghana, Cameroon	G M Free
Soya Lecithin	0.5			India	G M Free
Flavouring	<0.5			Madagascar	G M Free
<b>Total</b>	<b>100</b>				

Country of manufacture: Belgium

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



## 12. Detail of Critical Control Points:

CCP No.	Parameter	Action	Responsibility
1	Microbiological Analysis	Change supplier, reject delivery	Laboratory
2	Chemical & physical analysis	Change supplier, reject delivery	Laboratory
3	Contamination with water	Clean out	Production
4	Rework		
5	Metal Detection	6000-7000 Gauss after mixer	Continuous
6	Foreign Materials	Sieve 1200 microns after mixer	Continuous
7	Foreign Materials	Vibrating sieve above mixer	Continuous
8	Foreign Materials	Russell Filter 700 microns	Continuous
9	Conveyor speed		Auto
10	Metal Detection	Ferrous 2.5 / 1.19mm S / steel 3.0mm Non-Ferrous 3.2 / 1.2mm	Continuous
11	Condition of pallets	Clean, in good repair, dry	Warehouse staff
12	Warehouse Control	Pest free, clean, dry	Warehouse staff
13	Inspection of transport	Clean, dry.	Transport staff

### 13. Food Intolerance Data:

The product is **FREE** from the following:

Component	Y or N	Detail if N
Additives ; Artificial	Y	
Additives ; Natural	N	E322
Antioxidants BHA/BHT	Y	
Artificial Sweeteners	Y	
Azo and Coal Tar Dyes	Y	
Benzoates	Y	
Colours: Artificial	Y	
Colours: Natural	Y	
Colours: Nature Identical	Y	
Egg & Egg Derivatives	Y	
Flavourings: Artificial / Nature Identical	Y	
Flavourings: Natural	N	Vanilla
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	N	Naturally occurring in Cocoa
Lactose	N	Whole Milk powder
Lupin Seed	Y	
Milk & Milk Derivatives	N	Whole Milk powder
Modified Starches	Y	
Mustard/Mustard seeds, Celery/Celeriac, Kiwi fruit	Y	
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	Y	
Peanuts & Peanut Derivatives	Y	
Potassium Based Salt Substitute	Y	
Preservatives ; Artificial	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
- If No, are they derived from Identity Preserved Source ?		(if Y for maize, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for maize, leave blank)
Components derived from Soya	N	Soya Lecithin E322
- If No, are they derived from Identity Preserved Source ?	Y	(if Y for soya, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for soya, leave blank)
Processing Aids derived from G.M.O.	Y	
Beef	Y	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustacians or Molluscs	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	

#### 14. Diet Suitability:

The product is **SUITABLE** for the following diets:- (leave blank if not known)

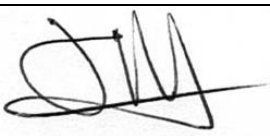
Vegetarians	<b>Y</b>	Ovo - Lacto Vegetarians	<b>Y</b>
Vegans	<b>N</b>	Muslims / Halal certified	<b>Y*</b>
Jewish / Kosher certified	<b>Y*</b>	Diabetics	<b>N</b>
Low Potassium		Coeliacs	<b>Y*</b>
Low Sodium		Organic	<b>N</b>

\* 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:	26/03/2018		
KB code & Product:	110613 Milk Choc Couture		