



Kluman and Balter Limited

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Product Specification

Product	: Flaked Peanuts	
Size / weight	: 12.5kg	
K & B Code	: 090190	
Date	: 06.06.12	Issue No. : 4
Reason for Issue	: Updated	

1. Product Description: Groundnut kernels of U.S.A origin or fair average quality of the season, free of stones and other foreign matter. Flavour characteristic of the nut. Rancidity, off - flavour or aroma to be absent.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
F.F.A.	<1%		Per batch
Peroxide Value	<10MEQ/KG		Per batch
Aflatoxin	B1 + B2 G1 + G2 <2ppb		Per batch
Total Aflatoxin	<4ppb		
Methyl Bromide Residue	< 100 PPM		
Moisture	<6%		Hourly Work in progress
Preservative	Absent		
Flake Thickness	0.8 mm Approx		Hourly as above
Flake Size	2 mm DIA		Hourly as above

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

Parameter	Target Value	Limits	Method / Frequency
Foreign matter (FM)			
Stalks	Nil		Visual – hourly
Stones	Nil		Visual - hourly
Size	Passes over a 2mm round hole sieve.		



2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
Salmonella	Absent in 100g		BS - Per batch
Listeria	Absent in 25 g		BS - Random check
T.V.C.	10.000/G Max @ 30°C		BS - Per batch
Yeast	1000/g Max @ 25°C		BS - Per batch
Enterobacteriaceae	1000/g Max @ 25°C		BS - Per batch
Moulds	1000/g Max @ 25°C		BS - Per batch
S.Aureus	Absent in 1g		N/A
E.Coli	Absent in 1g		N/A

3. Metal Detection:

Non Ferrous 3.5 mm,
Ferrous 3.0 mm,
Stainless Steel 4.0 mm,
Frequency of metal checking metal detector: Hourly
Type of process: Goring Kerr-end of process (packing)
Reject Method: Belt stops/ alarm.

4. Nutrition: (State source of data) (Supplier data)

Per 100g Typical - as supplied		
Energy, Kcals	564	
Energy, Kjoules	2341	
Protein	25.6	
Fat	46.1	
of which saturates	8.2	
of which mono-unsaturates	21.1	
of which poly-unsaturates	1.3	
Carbohydrate	12.5	
of which sugars	6.2	
of which starch	6.3	
Sodium	2mg	
Fibre	6.2	

5. Shelf Life:

Shelf life from date of production: 6 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Cool, dry conditions.

6.2. Transport Conditions: Dry, away from direct sunlight.

7. Packaging

7.1 Primary Packaging: (unit of sale) – 12.5kg in food quality liner in cardboard carton, taped date coded and product labelled.

Dimensions (L x W x H) mm: mm x mm 300x270x370

Material and closure: Corrugated carton. Taped top and bottom

Weight of primary packaging: 512g

Label position: On side of carton

Label information: Quantity, Kluman & Balter, Batch code, BB date.

Coding information and example: Batch code 5 digit number

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: N/A

Material and closure: N/A

Weight of secondary packaging: N/A

Label position: N/A

Label information: N/A

Coding information and example: N/A

7.3 Palletisation:

Units per layer: 4

Layers per pallet: 10

Units per pallet:40

Type: UK (1200 x 1000 mm) Wood.

Height of completed pallet: 1320 mm.

Weight of completed pallet: kg 500kg + 15 or 20kg for pallet.

8. Weight Control:

Average weight or minimum weight: Minimum

Target Weight: 12.5 kg

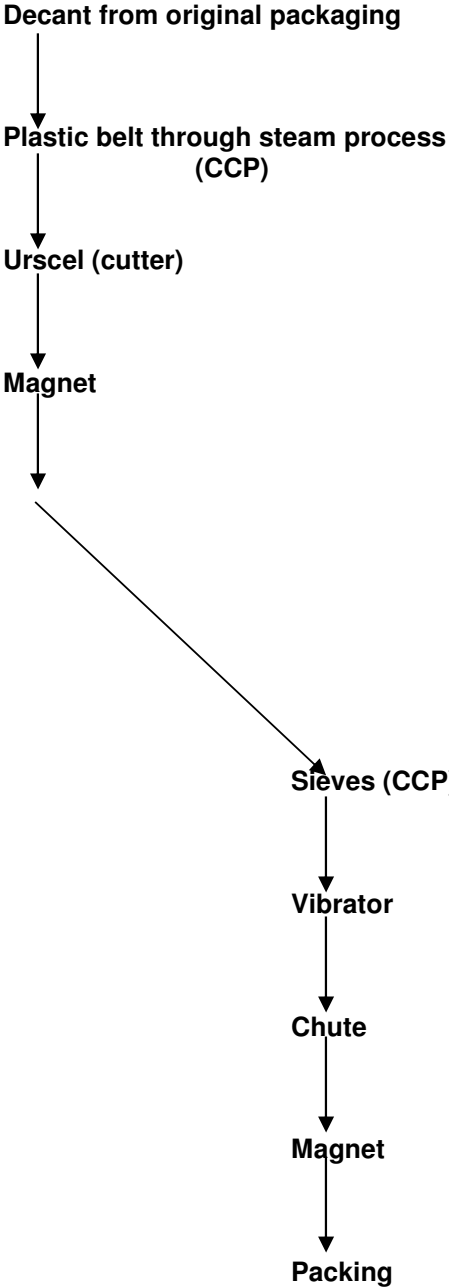
Label Weight: 12.5 kg

9. Ingredient Declaration (legal): Flaked Peanuts.

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Peanut (aka Groundnut)	100		Various approved	Argentina	GM Free
Total	100				

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



12. Detail of Critical Control Points

CCP No.	Hazard Identified	Control Procedure	Target Level	Responsibility
CCP 1 (Belt)	Chipping of belt	Weekly inspection register. Glass / plastic policy.	Nil damage, replace if required	Production staff
	Cross contamination	Cleaning schedule. Visual inspection.	Nil contamination, re-clean if necessary	Hygiene staff
CCP 2 (Belt)	Cross contamination	Cleaning schedules. Daily visual inspection.	Nil contamination, re-clean if necessary. Quarantine product, re-inspect or reject	Hygiene staff
CCP 3 (Brush & plastic surround)	Bristles	Daily integrity check.	Nil wear or breakage	Production staff
	Microbiological	Environmental swabbing.	Satis.microbiological levels. Re-clean if necessary. Re-sanitise & re-swab if necessary.	Technical department staff
	Aflatoxin build-up	Cleaning schedule Random external testing.	Level to be <2ppb. Reject if above this level	External laboratory
	Breakage of plastic surround	Weekly inspection. Glass & plastic register.	Nil contamination or breakage. Replace if damaged	Production staff
CCP 4 (Sieves)	Integrity of sieves	Magnet in place. Sieve integrity check.	Nil damage to sieve. Replace mesh if broken	Production staff
	Cross contamination	Metal detection. Cleaning schedule.	Non-rejection Nil contamination. Re-clean if necessary	Auto system. Hygiene staff

Blanching raises temperature of product to minimum of 70oC for 2 minutes

13. Food Intolerance Data:

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

Component	Yes / No	Detail including origin
Additives ; Artificial	Y	
Additives ; Natural	Y	
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	Y	
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	Y	
Lactose	Y	
Lupin Seed	Y	
Milk & Milk Derivatives	Y	
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	* see below
Peanuts & Peanut Derivatives	N	Product is peanut
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 ?		
Or do they have a negative PCR Certificate ?		
Components derived from Soya	Y	
- 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	
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	

* Peanuts (Groundnuts) are biologically legumes, not nuts. However the potential for allergic reaction is higher than for most true nuts.

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	Y	Diabetics	Y
Low Potassium	Y	Coeliacs	Y
Low Sodium	Y	Organic	N

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:	090190 Flaked Peanuts		