



The store behind your bakery

# Kluman and Balter Limited

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## Product Specification

|                  |                                 |           |     |
|------------------|---------------------------------|-----------|-----|
| Product          | : Soft Brown Light Sugar (BL34) |           |     |
| Size / weight    | : 25kg                          |           |     |
| K & B Code       | : 010125                        |           |     |
| Date             | : 22/08/2018                    | Issue No. | : 8 |
| Reason for Issue | : HALAL suitability             |           |     |

### 1. Product Description:

A Golden Moist Sugar.

### 2. Analytical Standards:

#### 2.1. Chemical:

| Parameter                          | Target Value | Limits        | Method / Frequency                    |
|------------------------------------|--------------|---------------|---------------------------------------|
| Sucrose                            | 98.0%        |               | Continuous                            |
| Invert sugar                       | Max 0.8%     |               | Continuous                            |
| Typical Non Sugars (Ash + Organic) | Max 1%       |               | Continuous                            |
| Lead                               |              | 0.5 mg/kg Max |                                       |
| Arsenic                            |              | 1.0 mg/kg Max |                                       |
| Copper                             |              | 10 mg/kg Max  |                                       |
| Water                              | 1.2%         |               |                                       |
| Colour                             | 70 – 140 EBC |               | Lovibond: 10% w/v dilution Continuous |
| SO <sub>2</sub>                    | <10 mg/kg    |               | Continuous                            |

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

| Parameter     | Target Value                  | Limits | Method / Frequency |
|---------------|-------------------------------|--------|--------------------|
| Particle size | M.A 0.27 – 0.34mm; CV 40% max |        | Std sieve set.     |
| Bulk density  |                               |        |                    |

#### 2.3. Microbiological:

| Parameter  | Target Value  | Limits          | Method / Frequency |
|------------|---------------|-----------------|--------------------|
| TVC        | <200/g        | Max 200/g       |                    |
| Coliforms  | Not tested    | Not tested      |                    |
| E.Coli     | Absent in 10g | Detected in 10g |                    |
| Salmonella | Absent in 25g | Detected in 25g |                    |

|                 |              |                |  |
|-----------------|--------------|----------------|--|
| Staph A         | Absent in 1g | Detected in 1g |  |
| Yeasts & Moulds | <100/g       | >100/g         |  |

### 3. Metal Detection:

Non Ferrous 2.0mm, Ferrous 2.0mm, Stainless Steel 2.4mm 1500-9000 gauss perm magnet  
(in line)  
2mm Screen (in line)

### 4. Nutrition: (Source: McCance & Widdowson, 5<sup>th</sup> Edition)

Per 100g Typical - as supplied

|                           |           |
|---------------------------|-----------|
| Energy, Kcals             | 392/100g  |
| Energy, Kjoules           | 1666/100g |
| Protein                   | 0/100g    |
| Fat                       | 0/100g    |
| of which saturates        | 0/100g    |
| of which mono-unsaturates | 0/100g    |
| of which poly-unsaturates | 0/100g    |
| Carbohydrate              | 98.0/100g |
| of which sugars           | 98.0/100g |
| of which starch           | 0g/100g   |
| Sodium                    | 2mg/100g  |
| Fibre                     | 0/100g    |

### 5. Shelf Life:

Shelf life from date of production: 18 months (Microbiological)

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Ambient, 15-20° C

**6.2. Transport Conditions:** Ambient

### 7. Packaging

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

Dimensions (L x W x H) mm: 600 x 390 x 130mm (approx)

Material and closure: Multi-wall paper sack, outer ply white, 2-colour printed, fill-seal closure.

Weight of primary packaging:

Label position: Printed on bags.

Label information: Product title, manufacturer, date of production, batch code.

Coding information and example: Date of production and batch i.d. ink jet printed on bag.

European directive 2000/13, article 9 exempts this product from the need for a best before date.

#### 7.2 Secondary Packaging: None

Dimensions (L x W x H) mm:

Material and closure:

Weight of secondary packaging:

#### 7.3 Palletisation:

Palletisation: Units per layer: 5 bags Layers per pallet: 8.

Height of complete pallet: 1020mm

Type: UK (1000 x 1200mm): Material: Wood

### 8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 25kg

Label Weight: 25kg

### 9. Ingredient Declaration: Sugar (or sucrose)

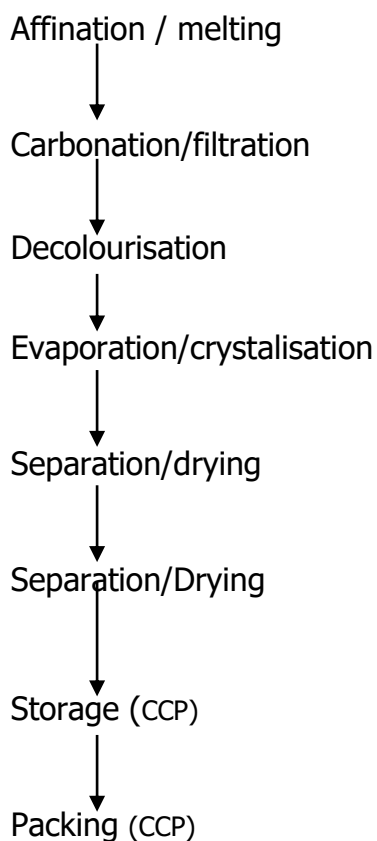
### 10. Raw Material Components (in descending order):

| Ingredient, including compound ingredients. | %          | + / - | Supplier | Country of Origin                               | GM Status |
|---|------------|-------|----------|---|-----------|
| Sugar                                       | 98.0       |       | Ragus    | EU refined, cane sourced from various countries | Free      |
| Cane Molasses                               | 1.2        |       |          |   | Free      |
| Partially inverted sugar syrup              | 0.8        |       |          |   | Free      |
|   |            |       |          |   |           |
| <b>Total</b>                                | <b>100</b> |       |          |   |           |

Country of manufacture: UK

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

From Unrefined Cane Sugar:



All screens, permanent magnets and metal detectors are after crystallisation stage.

## 12. Detail of Critical Control Points

| CCP No. | Parameter                              | Frequency  | Action | Responsibility |
|---------|--|------------|--------|----------------|
| 1.      | Sieves (2mm)                           | Continuous |        |                |
|         | Into and exit from storage silos       |            |        |                |
| 2.      | Rare earth magnets (1500 – 9000 gauss) | Continuous |        |                |
|         | Into and exit from storage silos       |            |        |                |
| 3.      | Metal detection (2mm)                  | Continuous |        |                |
|         | At packing / bagging operation         |            |        |                |
|         |  |            |        |                |

### 13. Food Intolerance Data:

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

| Component   | Yes / No | Detail including origin          |
|---|----------|----------------------------------|
| Nuts & Nut derivatives (including tree nuts)<br>(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   | Y        |                                  |
| 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        | May be carry over from refining. |
| 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        |                                  |
| - 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        |                                  |

#### 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                 | N |
| 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:                           | Thomas Morrell  |                                  |  |
| Position:                             | Technical Assistant   |                                  |  |
| Date:                                 | 10/07/2017  |                                  |  |
| KB code & Product:                    | <b>010125 Soft Brown Light Sugar</b>  |                                  |  |