



The store behind your bakery

# 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](mailto:technical@kaybeefoods.com)

## Product Specification

Product	: Ground Cinnamon		
Size / weight	: 2.5 kg / 25 kg		
K & B Code	: 160080		
Date	: 06.09.13	Issue No:	10.
Reason for Issue	: Packaging Amend		

**2. Product Description:** Processed from the dried bark of *Cinnamomum Species*, having a light brown colour and an aromatic odours or flavours and will be characteristic of a previously accepted sample or delivery.

## **2. Analytical Standards:**

### **2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Moisture	Max 14 %	-	
Total Ash	Max 7 %	-	
Acid Insoluble Ash	Max 2.0%	-	
Arsenic	Max 2 mg/kg	-	
Copper	Max 20 mg/kg	-	
Lead	Max 10 mg/kg	-	
Zinc	Max 20 mg / kg		

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

Parameter	Target Value	Limits	Method / Frequency
Particle size	100% through 500 micron BS410 52 M	-	Per batch.

### 2.3. Microbiological: Product is positively released.

Parameter	Target Value	Limits	Method / Frequency
TVC	5x10 <sup>6</sup>	1 x 10 <sup>7</sup>	Per Batch
E.Coli	10	1 x 10 <sup>3</sup>	Per Batch
Salmonella	Not Detected in 25g	Not Detected in 25g	Per Batch
Yeasts & Moulds	<10 <sup>3</sup>	1 x 10 <sup>6</sup>	Per Batch
S.Aureus	<100 recent results		
B.Cereus	<100 recent results	-	

### 3. Metal Detection:

Non Ferrous (Repacked material) 2.0mm,

Ferrous (repacked material) 2.0 mm,

Stainless Steel (Repacked material) 3.0mm

Frequency of metal checking metal detector: daily start-up and per batch

### 4. Nutrition: (Calculated – McCance & Widdowson's "The Composition of Foods")

	Per 100g Typical
Energy, Kcals	<b>336</b>
Energy, Kjoules	<b>1412</b>
Protein	<b>3.9</b>
Fat	<b>3.2</b>
of which saturates	-
of which mono-unsaturates	-
of which poly-unsaturates	-
Carbohydrate	<b>73.0</b>
of which sugars	-
of which starch	-
Sodium	-
Fibre	-

### 5. Shelf Life:

Shelf life from date of production: 24 months. 3 Months minimum from date of receipt – Use immediately or re-seal immediately after use to retain shelf-life.

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** store in sealed original containers in cool dry conditions away from direct sunlight and free from infestation.

**6.2. Transport Conditions:** As above

### 7. Packaging

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

##### 2.5kg:

Dimensions (L x W x H) Tub: H- 194mm Diameter (Top) – 225mm (Bottom) – 210mm.

Material and closure: Food grade polythene tub close fitting lid. 2

##### 25kg:

Dimensions (L x W x H): L= 420mm, W= 75mm, H= 890mm.

Material and closure: Food grade paper sack, stitch closure.

Weight of primary packaging: Plastic tubs - 252 gr. Paper sack – 200gr.

Label position: Side face

Label information: Production code, name, weight nett, batch, BB.

Coding information and example: Batch: Sequential number of form KS0000 or REP000000.

BB: MM / YYYY or Month / Year.

## 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: 2.5 kg unit – 30 tubs per layer: 25kg – 5 bags per layer.

Layers per pallet: 2.5 kg - 6 layers: 25kg – 5 layers.

Type: 4W UK (1200 x 1000mm), wood.

Height of completed pallet: 1300 mm (max). Card on pallet board between wood and product.

Weight of completed pallet: 2.5 kg unit - 475 kg (approx.) 25 kg unit – 1025 kg (approx.)

## 8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 2.6kg / 25 kg

Label Weight: 2.5kg / 25kg

## 9. Ingredient Declaration (legal): Ground Cinnamon

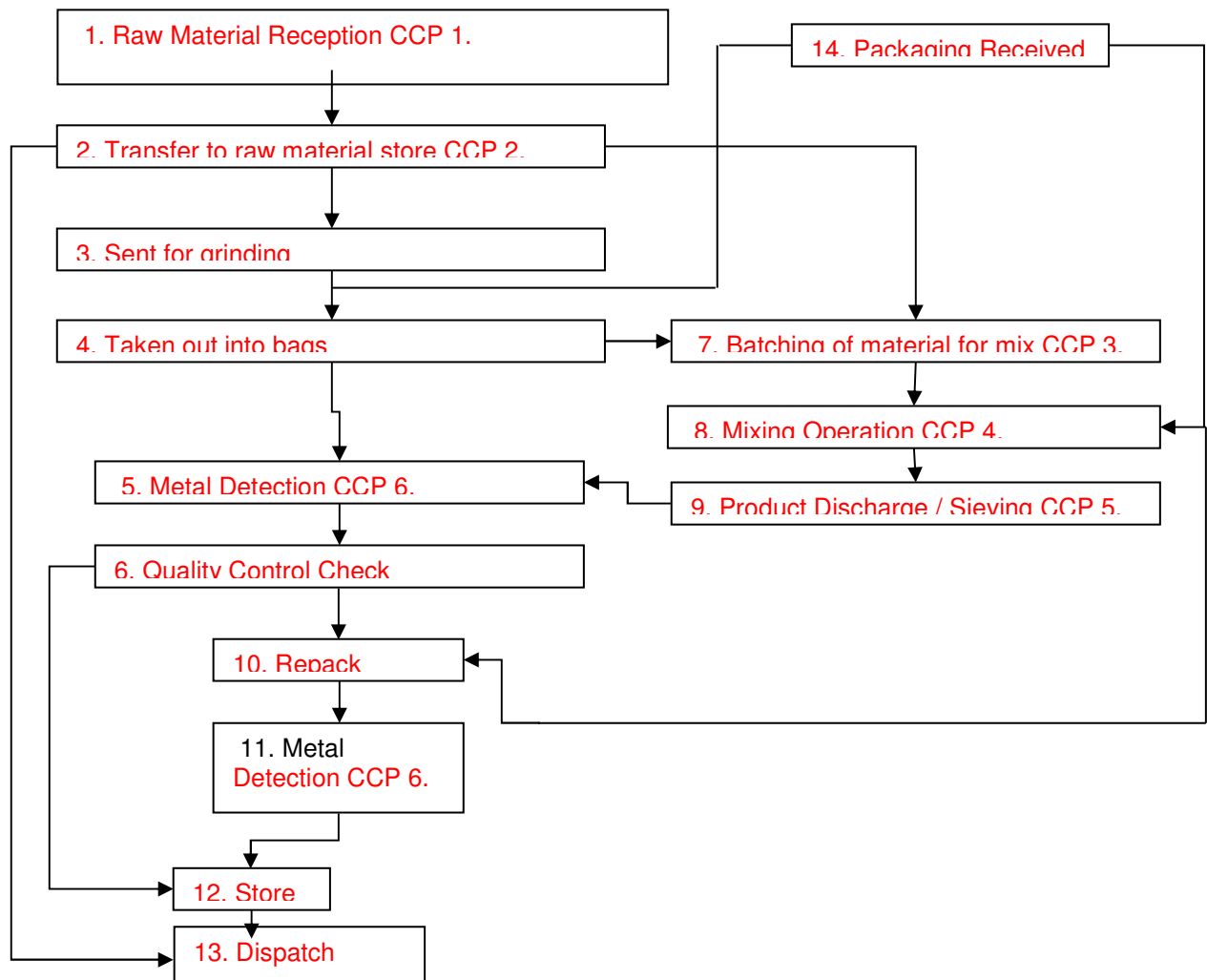
## 10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Ground Cinnamon	100	-		Indonesia	Free
<b>Total</b>	<b>100</b>				

Country of manufacture: Vietnam or Indonesia.

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

**HACCP - Flow Diagram of Production Processes**



## 12. CCP Summary

### 13. SAFETY CRITICAL CONTROL POINTS

14.

CCP	Compliance Failure Hazard(s)	Monitor	Frequency of Check	Parameters	Reaction Procedure(s)
1	1. Potential supply of contaminated product. 2. Potential contamination of subsequently blended material.	<b>Raw Material Reception</b>	Per batch of goods according to sampling procedure.	1. + 2. Goods inspected to ensure packaging is in tact. Certificate of conformance / analysis for every batch. Herbs and spices must have full microbiological results (send for analysis if no C of A available).	1. + 2. Reject and quarantine. Return to supplier.
2	Possible contamination of product with potential allergen.	<b>Raw Material Reception</b>	Per batch	Use checklist to decide allergen status. If allergenic, store on bottom row or ONLY above product with the same type of allergenic risk.	Non-allergenic material that has been stored underneath allergenic material must be inspected and, if necessary (e.g. spillage has occurred), sent for testing. Contaminated goods rejected.
3	Possible cross contamination with allergenic ingredients.	<b>Batching</b>	Per batch	Batcher has a dedicated scoop for every ullage bin containing a potential allergen.	Isolate ullage and document the type of contamination. Set the material aside to use in product where allergens are present in recipe.
4	Cross-contamination with potential allergens	<b>Mixing</b>	Per Batch	Operatives sweep out mixer between batches and clean down sieving equipment and 'top-up' utensils (unless following with product containing like allergens).	Reject batch if contaminated with allergens that are not present in the recipe.
5	Possible foreign body contamination of product and potential injury to customer.	<b>Product Discharge / Sieving.</b>	1. Daily check by Technical Dept. 2. Checked per batch by Production Department.	Check that the sieve screen is undamaged.	1. Remove sieve screen from sieving apparatus. 2. Quarantine material sieved using relevant screen after previous check. 3. Re-sieve relevant material using undamaged screen.
6	Possible foreign body contamination of product and potential injury to customer.	<b>Metal Detection of Finished Product.</b>	1. Product check by Production Department. 2. Test check by Technical Dept.	1. Per instructions on worksheet. 2. Per Control Procedures (qualsys/control.doc)  Test Piece Sizes: 3.5mm Ferrous (2.0mm repack) 4.0mm non-Ferrous (2.0mm repack) 4.0mm Stainless Steel (3.0mm repack)	1.(a) Inform Technical Manager (b) Break down pack in order to ascertain reason for detection. (c) Quarantine material and recheck complete batch. 2. (a) Inform Technical Manager. (b) Quarantine material passed through after the previous check. (c). Recheck materials on an alternative machine. (d). Arrange for adjustment / repair of detector. (e). Recheck machine prior to use.

### 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	Y	
Modified Starches	Y	
Mustard/Mustard Seeds, 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	Y	
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, offal, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offal, gelatin, fat, blood	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offal, gelatin, fat, blood	Y	
Fish, Crustaceans or Molluscs	Y	
Fish, Crustacean or Mollusc derivatives, stocks, extracts, offal, 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	<b>Y</b>	Ovo - Lacto Vegetarians	<b>Y</b>
Vegans	<b>Y</b>	Muslims / Halal	<b>N*</b>
Jewish / Kosher	<b>N*</b>	Diabetics	<b>Y</b>
Low Potassium – No claim made		Coeliacs	<b>Y</b>
Low Sodium – No claim made		Organic	<b>N</b>

\* not certified

### 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:	<b>160080 Ground Cinnamon</b>		