



Kluman and Balter Limited

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Product Specification

Product	: Whole & Broken Red Glace Cherries		
Size / Weight	: 10 Kg		
K & B Code	: 040090		
Date	: 01.07.20	Issue	: 17
Reason for issue	: Reviewed		

1. Product Description: Whole & Broken Red Glace Cherries pitted and destalked, which have been subjected to a glace process. The texture is firm but not tough, the flavor is sweet and without foreign flavours.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Refractometric solids	75	73 - 77	Refractometer/Batch
ph	3.5	3.0 – 4.0	pH meter/Batch
Sulphur dioxide	<10 ppm	<10ppm max	
Arsenic	<1mg per kg	1mg per kg max	Annually
Copper	<5 mg per kg	5 mg per kg max	Annually
Lead	<1 mg per kg	1 mg per kg max	Annually
Potassium Sorbate	<1000ppm	1000ppm max	

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

Parameter	Target Value	Limits	Method / Frequency
Free syrup	<5%	5% max	By weight
Size	20mm	16 – 24mm	Visual
Stones	nil	1 per 40kg	Visual
Stone fragments	nil	2 per 40kg	Visual
Foreign material	Absent	Absent	Visual
Stalks,	nil	1 per 100kg	Visual
Part stalks	nil	10 per 100kg	Visual
Whole Cherries	50%	+/- 10%	Visual
Broken Cherries	50%	+/- 10%	Visual
Texture	Slightly soft, not mushy		Visual
Flavour, odour	No off odours or flavours		Visual
Colour	Red		Visual

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
T.V.C	< 5000 cfu/g	5000 cfu/g	PCA/3 PER YEAR
Yeast & Mould	< 1000 cfu/g	1000 cfu/g	NF V08-059/3 PER YEAR
Coliforms	<10 cfu/g	10 cfu/g	VRBA/3 PER YEAR
E.Coli	Absent in 10g	Absent in 10g	TBX/3 PER YEAR
Salmonella	Absent in 25g	Absent in 25g	SMS AES-10/4-05/04/3 PER YEAR

3. Metal Detection:

Non-Ferrous:	2.5mm	Ferrous:	1.5mm	Stainless Steel:	2.5mm
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Frequency of metal checking metal detector: twice per day

4. Nutrition: (Supplier data)

	Typical Values per 100g
Energy, Kcals	298
Energy, Kjoules	1267
Protein	0.4g
Fat	0.2g
of which saturates	0.1g
of which mono-unsaturates	0.1g
of which poly-unsaturates	0.1g
Carbohydrate	74.5g
of which sugars	63.0g
of which starch	
Sodium	48mg
Fibre	2.05g

5. Shelf Life: Shelf life from date of production: .18 Months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Store right way up in well ventilated, low humidity surroundings between 4°C and 20°C, at 65% RH.

6.2. Transport Conditions: As above.

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm:

Material and closure: Blue food grade polyethylene liner

Weight of primary packaging: 25g

Label position: n/a

Label information: n/a

Coding information and example:

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 393 x 193 x 116mm.

Material and closure: Corrugated carton.

Weight of secondary packaging: 290g

Label position: Side of box

Label information: Lot number, julian date code, Best before

Coding information and example:

7.3 Palletisation:

Units per layer: 15. Layers per pallet: 6 plus 10 cartons on top. Total 100 ctns.
Pallet 4W GKN 1000 x 1200 mm, wood
Height of completed pallet: m. Weight of completed pallet: 1050 kg

8. Weight Control:

Average weight or minimum weight: Minimum
Target Weight: 10.31KG Label Weight: 10KG

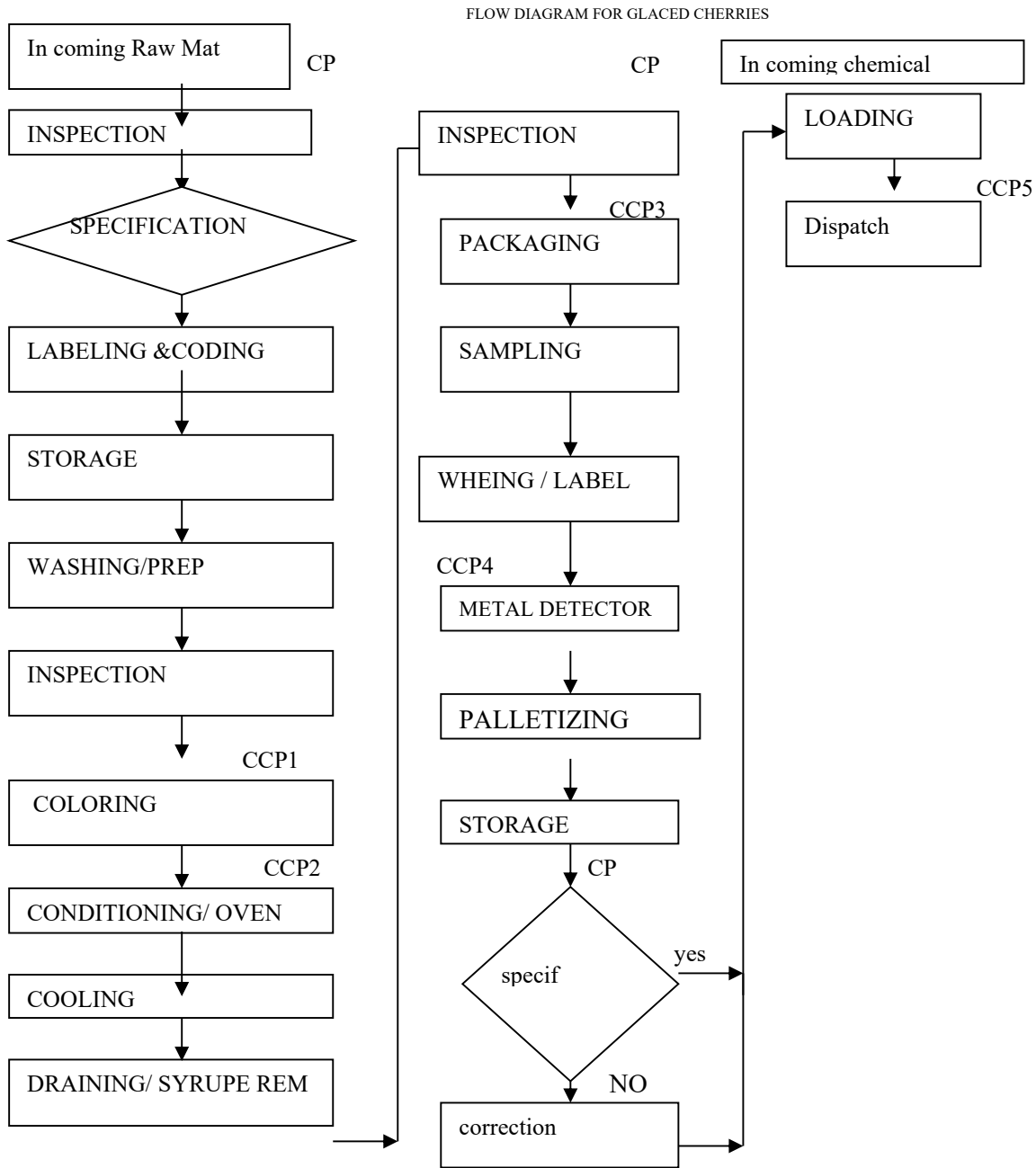
9. Ingredient Declaration: Cherries, Glucose-fructose syrup, Sugar, Acidity Regulator (Citric acid E330), Preservative Potassium sorbate (E202), Colour Erythrosine (E127),

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	Supplier	Country of Origin	GM Status
Whole & Broken Cherries	48.48		Italy/Turkey	GM Free
Glucose-fructose syrup	39.86		Italy	GM Free
Sugar (Beet)	11.41		Italy/France	GM Free
Acidity Regulator (E330)	0.112		Italy	GM Free
Preservative Potassium Sorbate (E202)	0.11		Italy	GM Free
Colour (E127) Erythrosin	0.028		Italy	
Total	100			

Country of manufacture: Italy

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
1	Chemical use in the proportion out of Legislation can endanger the product for human consumption	Received certificate control.. Sample analysis by an external accredited	Technical and Analytical specification.Food Grade Certification .	QA
2	microorganism growth ,mold yeast and ground improvement for pathogen growth	Daily checking of oven in going and out going tank Brix for conformance	Brix checking for the 3 first cherry tank each line in oven daily	QCM and PM together once daily verify result of QCdocument against specifications and accordingly the corrective actions are taken..
3	Product contamination with foreign body(wooden pieces,glass,plastic , metal pieces or others objects	Brix checking for the 3 first cherry tank each line in oven daily	Daily checking of oven in going and out going tank Brix for conformance..	QCM and PM together once daily verify result of QCdocument against specifications and accordingly the corrective actions are taken
4	Product contamination with metal pieces as physical foreign body contamination during production process until packaging.	Fe 1.5mm Non Fe ,2.5.mm Stainles Steal 2.5mm	Absent	Twice a working day a sample box with metal chips is detected through metal detector for its normal function by QAM
5	Specifications Only suitable pallet are shipped Storage temperature 20-25°C	Inappropriate storage condition as higher temperature , defectuous container leaking of primary container could lead to product physico-chemical characteristic alienation because of microorganism growth before shipment	Broken pallet woods are bound and replaced. Non conforming product is bound and labelled with yellow until analysis problem identification and safer solution by the QAM.	QC documents are reviewed by QAM before shipment and corrective actions taken are implemented..

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	N	E127
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 & lupin derivatives	Y	
Milk & Milk Derivatives	Y	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	Y	
Modified Starches	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	N	E330, E202
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	<10ppm SO ₂
Wheat and Wheat Derivatives	N	Glucose-Fructose syrup from Wheat
Yeast and Yeast Derivatives	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 ?		
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	
Irradiated ingredients	Y	

14. Diet Suitability:

The product is **SUITABLE** for the following diets:- YES

Vegetarians	Y	Ovo-Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal Certified	N*
Jewish / Kosher	N*	Diabetics	N
Low Potassium	Y	Coeliacs	Y*
Low Sodium	Y	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:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	040090 Whole & Broken Red Glace Cherries (10kg)		