



# Kluman and Balter Limited

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## Product Specification

Product	: Demerara Sugar (Raw cane sugar)		
Size / Weight	: 25kg		
K & B Code	: 010163		
Date	: 11/09/18	Issue	: 9
Reason for issue	: Reviewed		

### 1. Product Description:

Light brown crystalline cane sugar. Sweet taste, but no odour. Product is positively released although low risk

### 2. Analytical Standards:

#### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Sugar Assay	98.0% minimum		Each delivery
Sucrose	98% - 99.2%		Continuous
Invert Sugar	0.15% - 0.4%	0.4% max	Continuous
Ash	< 0.45%	0.45% max	Continuous
Moisture	0.2% - 0.3%	0.4% MAX	Drying Oven
SO <sub>2</sub>	10ppm max		
Organic Material	0.3% - 0.5%	0.5% max	Continuous
Mineral matter	0.3% - 0.45%		
Lead	0.5ppm max		
Arsenic	1ppm max		

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

Parameter	Target Value	Limits	Method / Frequency
Particle Size	Max 9% retained on BS16 sieve	> 9%	Sieve Analysis / Continuous
Colour	2.0 – 6.5 disc. (20-65 EBC) 1,500-2,500 IU		Lovibond 10% soln, 25mm cell.
Polarisation	98.5°min		

### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	200 cfu/g	>500 cfu/g	
Coliforms	-	-	
<i>E. coli</i>	Absent in 1g	Detected in 1g	
<i>Staph. Aureus</i>	Absent in 1g	Detected in 1g	
<i>Salmonella spp.</i>	Absent in 25g	Detected in 25g	
<i>C. perfringens</i>	-	-	
<i>Listeria spp.</i>	-	-	
Yeasts and Moulds	10	100 cfu/g	

### 3. Metal Detection:

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

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

Per 100g Typical - as supplied

Energy, Kcals	400
Energy, Kjoules	1700
Protein	0.1g
Fat	0g
of which saturates	0g
of which mono-unsaturates	0g
of which poly-unsaturates	0g
Carbohydrate	100g
of which sugars	100g
of which starch	0g
Sodium	0.1mg
Fibre	0g

### 5. Shelf Life:

Shelf life from date of production: 12 months

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Dry, 15-20°C, <65% RH

**6.2. Transport Conditions:** Dry, 15-20°C, <65% RH

### 7. Packaging

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

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

Material and closure: Multi-wall paper sack with polyethylene liner.

Weight of primary packaging:

Label position: Front of bag

Label information: Producer / Packer information, product description, declared weight, date code

Coding information and example:

#### 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:**

Palletisation:  
Units per layer: 5; Layers per pallet: 8; Euro (1200mm x 1000mm) Material: Wood  
Height of completed pallet: 1.205m. Weight of completed pallet: 1000kg

**8. Weight Control:**

Average weight or minimum weight: 25kg  
Target Weight: 25kg min                      Label Weight: 25kg

**9. Ingredient Declaration (legal): Raw Cane Sugar**

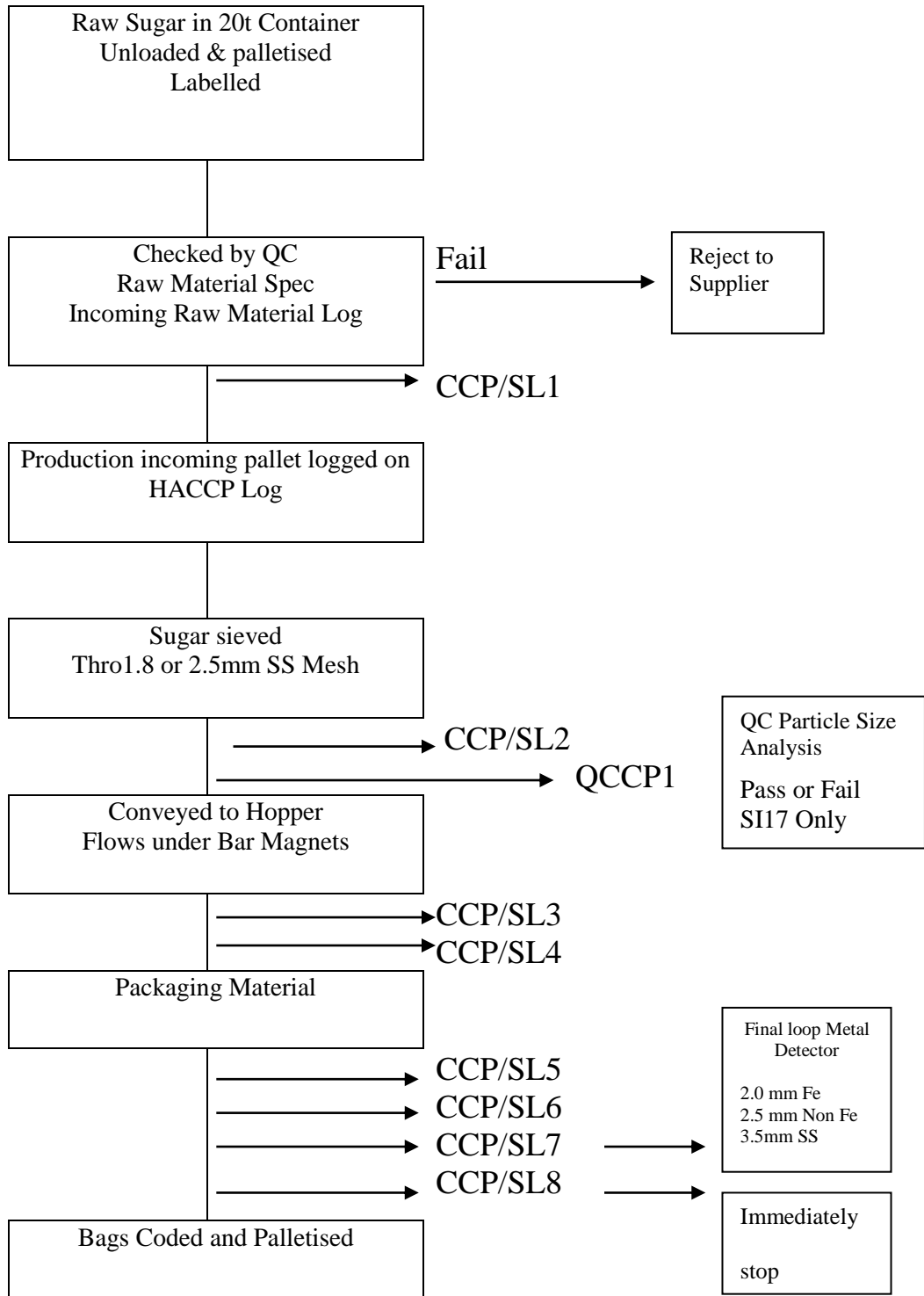
**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Sucrose	99.0		Confidential	Mauritius, refined in UK	Free
Non sugar	1.0				
<b>Total</b>	<b>100</b>				

Country of manufacture: UK

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

**FLOW DIAGRAM FOR SIEVE**



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

## 12. Detail of Critical Control Points

# IDENTIFICATION OF HAZARDS AND CRITICAL POINTS FOR HACCP

PRODUCT: SIEVE LINE

Raw Material/Process stage	Potential Hazard	Level of Concern	Control/Monitoring or Preventative Measures	Critical Control No on Flow Chart	
Packaging	Polythene/broken pallet	Critical	Inspection prior to entering bay 2	CCP/SL1	
Sieve	Broken mesh	Critical	Monitor at start and finish	CCP/SL2	
Screening	Quality	Critical	Finished product screening analysis	Qccp1	
Magnets	Metal particles	Critical	Pre & post inspections Report abnormal build-up	CCP/SL3	
Conveyor Belts	Fraying Edge	Critical	Pre % Post Inspection	CCP/SL4	
Packaging Material 25kg/IBC	Faulty/Wrong bag	Critical	Approved supplier Inspect bags before use	CCP/SL5	
Stitching	Faulty Stitching		Visual Inspection	CCP/SL6	
Inline Metal Detection	Metal Particles	Critical	Line Stops if detected Inform QC directly ,stop production carry out full inspection	CCP/SL7	
Hourly metal detector test	Metal Particles	Critical	Stop prodcuton and inform QC if test fails. Carry out full inspection	CCP/SL8	

### 13. Food Intolerance Data:

The product is **FREE** from the following: Only sugar refined on site.

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	N	Molasses
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	
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	N	Trace level . 10ppm max.
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	

## 14. Diet Suitability:

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

Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	Y
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:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	<b>010163 Demerara Sugar (Raw Cane Sugar)</b>		