



# 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

## Product Specification

Product	: KB Coarse Digestive Biscuit Crumb (5mm)		
Size / weight	: 25kg		
K & B Code	: 090373		
Date	: 03.05.13	Issue No:	9.
Reason for Issue	: Allergen section amended		

**1. Product Description:** A medium golden brown digestive biscuit pieces.

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Moisture	3% Maximum	1% (Min)	Moisture Meter/Every Pallet
Water activity	<0.30		

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

Parameter	Target Value	Limits	Method / Frequency
Colour	Medium Golden Brown	As per agreed sample	Visual/constant monitoring against 'line colour standard'
Odour	Typical baked biscuit odour	No off-flavours	Each batch
Texture (particle size)	3.0 mm – 5.0mm particle size		Each pallet
Texture	Slightly oily in feel.		
Carbonised Material	Nil	0.01%	
Wheat Husk (>10mm)	Nil	20/tonne	

### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	< 10 <sup>5</sup> cfu / gm	> 10 <sup>5</sup> cfu / gm	
Enterobacteriaceae	< 10 cfu / g	> 100 cfu / g	
Moulds	< 10 <sup>3</sup> cfu / g	> 10 <sup>3</sup> cfu / g	
Salmonella	Absent / 25gm	Detected	
Staph A	< 100 cfu/g	> 100 cfu / g	
Yeasts	< 100 cfu / g	> 100 cfu / g	
B.Cereus	<100 cfu / g	>100 cfu / g	

### 3. Metal Detection:

Non-Ferrous:	2.0mm	Ferrous:	1.5mm	Stainless Steel:	2.0mm
--------------	-------	----------	-------	------------------	-------

Frequency of metal checking metal detector: Automatic rejection system / Manual test every 2 hours, and at start of production.

### 4. Nutrition:

#### Source of data: (Supplier Data):

	Values per 100g
<b>Energy, Kcals</b>	470/100g
<b>Energy, Kjoules</b>	1970/100g
<b>Protein</b>	7.31g/100g
<b>Fat</b>	20.3g/100g
- of which saturates	9.44g/100g
- of which mono-unsaturates	
- of which poly-unsaturates	
Trans fatty acids	
<b>Carbohydrate</b>	64.4g/100g
- of which sugars	20.2g/100g
- of which starch	44.2g/100g
<b>Sodium</b>	513mg
<b>Fibre</b>	2.9g/100g

### 5. Shelf Life:

Shelf life from date of production: 6 months, (unopened/sealed/stored as recommended)

Minimum life on delivery to Kluman & Balter: 4 months, After opening use as soon as possible

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Ambient, cool, dry, away from heat sources and direct sunlight, and in an odour-free environment.

**6.2. Transport Conditions:** Ambient, cool, dry as above.

### 7. Packaging:

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

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

Material and closure: Food grade 500 gauge blue polythene sack.

Weight of primary packaging: 95g

Label position: Front face of sack.

Label information: Product title & code, ingredients, best before date, batch code.

Coding information and example:

#### 7.2 Secondary Packaging:

Dimensions (L x W x H) mm:

Material and closure: Stretch wrapped and protected by corrugated shroud

Weight of secondary packaging:

Label position: 2 sides

Label information: Pallet number, delivery address, no of bags, best before date, batch code, grade.

Coding information and example:

### 7.3 Palletisation:

Units per layer:5 Layers per pallet: 8

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

Height of completed pallet: Approx 2000mm Weight of completed pallet:1030kg

### 8. Weight Control:

Average weight or minimum weight: Minimum

Target Weight: 25kg (nett) Label Weight: 25kg (nett)

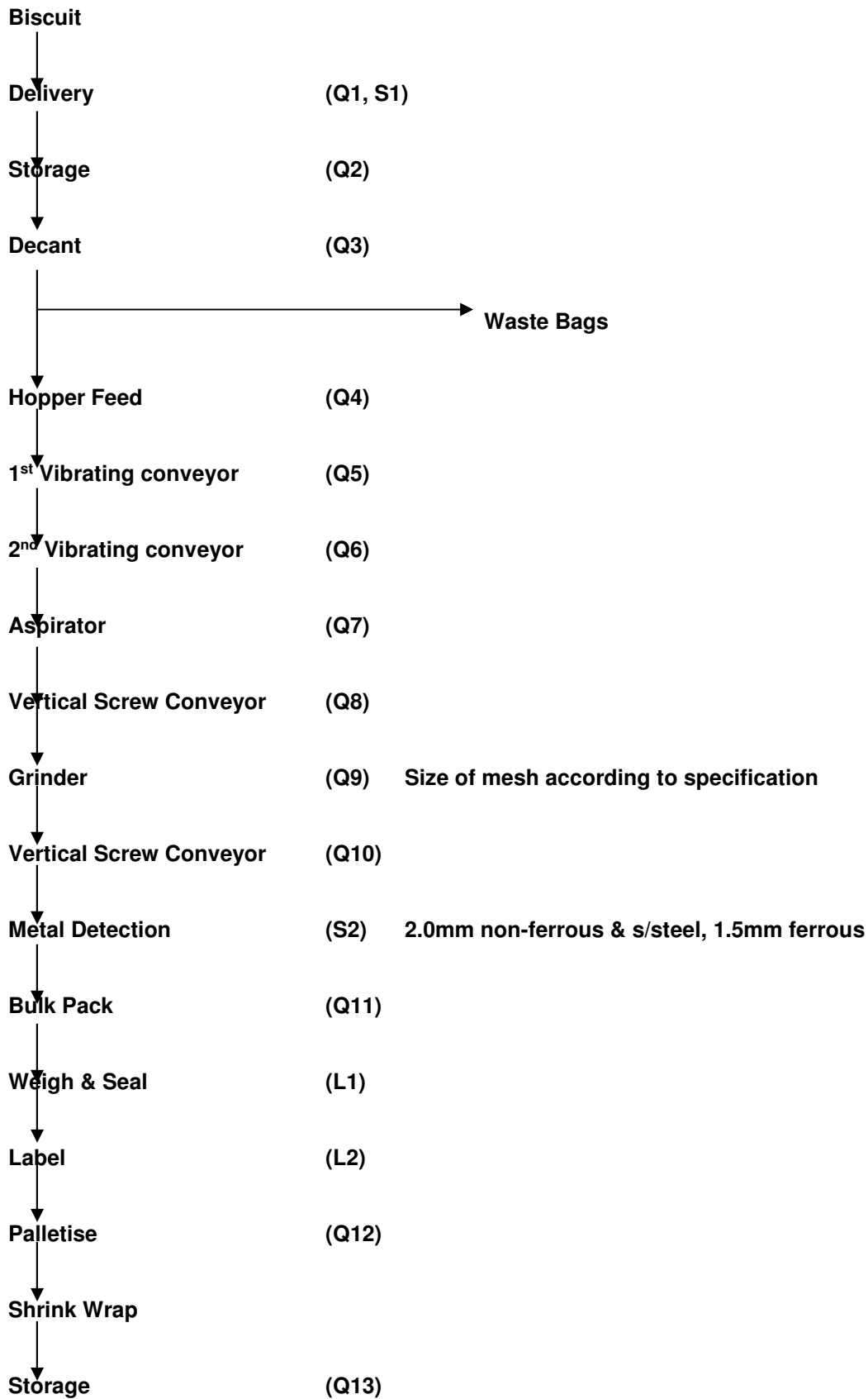
**9. Ingredient Declaration (legal):** Wheatflour, vegetable oil, sugar, wholemeal flour, raising agents (sodium bicarbonate, ammonium bicarbonate, tartaric acid, disodium diphosphate, malic acid), partially inverted sugar syrup, salt, dried whey, dried malt extract.

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Wheatflour	48.75		Whitworths, Bowmans, Heygates, ADM	EU	Free
Vegetable oil (non-hydrogenated Palm Oil)	19.88		Aaahs United	Primary sources: Papua New Guinea, New Britain, Solomon Islands, Indonesia, Malaysia. Secondary sources: Columbia, Honduras, Peru, Brazil, el Salvador, Ivory coast, Cameroon, Ghana, Benin, Nigeria.	Free
Sugar	15.00		Tate & Lyle	Africa, Caribbean, Pacific	Free
Wholemeal flour	12.88		Whitworths, Bowmans, Heygates, ADM	EU	Free
Partially inverted sugar syrup	1.05		Tate & Lyle	Africa, Caribbean, Pacific	Free
Sodium bicarbonate E500	0.8		Brunner Mond	UK	Free
Salt	0.68		British Salt	UK	Free
Dried whey powder	0.38		The Cheese Co	UK	Free
Ammonium bicarbonate E503	0.23		Brotherton	UK	Free
Malt extract	0.18		Muntons	EU	Free
Tartaric acid E334	0.13		Albion Chemicals	Italy	Free
Di - sodium di phosphate E450i	0.03		Rhodia	UK	Free
Malic acid E296	0.03		Solutech	South Africa	Free

Country of manufacture: UK

**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
Q1, S1	Delivery, pest contamination, microbial spoilage	Compliance with specification	Visual checks, sampling, approved suppliers	Goods in / technical staff
Q2	Storage, spoilage	Pest control. Good housekeeping	Contractor report, visual inspection	Production Manager
Q3	Decanting, physical contamination	Personal hygiene, disposal of packaging	Visual	Production Manager
Q4	Hopper feed, physical contamination	Personal hygiene, cleaning	Spot checks, cleaning schedules	Production Manager
Q5,Q6	Vibrating conveyor, physical contamination	Personal hygiene, cleaning	Spot checks, cleaning schedules	Production Manager
Q7	Aspirator, physical contamination	Personal hygiene, cleaning	Spot checks, cleaning schedules	Production Manager
Q8	Screw conveyor, physical contamination	Cleaning	Cleaning schedules	Production Manager
Q9	Grinder, incorrect particle size	Compliance with specification	Visual checks	Production Manager
Q10	Screw conveyor, physical contamination	Cleaning	Cleaning schedules	Production Manager
S2	Metal detection, metal contamination	In-line detector	1.5mmFe, 2.0mm non-fe & s/steel.	Production staff
Q11	Bulk packing, physical contamination	GMP, personal hygiene	Cleaning schedules	Production Manager
L1	Weigh & seal, incorrect weights	Calibration of scales	Sample checks	Production Manager
L2	Label, incorrect or illegible	Production sheet	Visual checks	Production Manager
Q12	Palletisation, physical contamination	Condition of pallets	Visual checks	Production Manager
Q13	Storage, spoilage	Pest control, good housekeeping	Contractors report, visual	Production Manager

## 13. Food Intolerance Data:

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

<b>Component</b>	<b>Y or N</b>	<b>Detail if N</b>
Additives ; Artificial	<b>N</b>	E500, E503, E334, E450i, E296
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	<b>N</b>	Wheatflour
Histamine, Caffeine	Y	
Lactose	<b>N</b>	Whey
Lupin Seed	Y	
Milk & Milk Derivatives	<b>N</b>	Whey
Modified Starches	Y	
Mustard/Mustard seeds, Celery/Celeriac, Kiwi fruit	Y	
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	<b>Y</b>	
Peanuts & Peanut Derivatives	<b>Y</b>	
Potassium Based Salt Substitute	Y	
Preservatives ; Artificial	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	<b>N</b>	Contains Barley
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	<b>N</b>	Wheatflour
Yeast and Yeast Derivatives	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
- If No, are they derived from Identity Preserved Source ?		(if <b>Y</b> for maize, leave blank)
Or do they have a negative PCR Certificate ?		(if <b>Y</b> for maize, leave blank)
Components derived from Soya	<b>Y*</b>	Made in an environment which handles soya
- If No, are they derived from Identity Preserved Source ?		(if <b>Y</b> for soya, leave blank)
Or do they have a negative PCR Certificate ?		(if <b>Y</b> for soya, leave blank)
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:- (leave blank if not known)

Vegetarians	<b>Y</b>	Ovo - Lacto Vegetarians	<b>N</b>
Vegans	<b>N</b>	Muslims / Halal certified	<b>N*</b>
Jewish / Kosher certified	<b>N*</b>	Diabetics	<b>N</b>
Low Potassium		Coeliacs	<b>N</b>
Low Sodium		Organic	<b>N</b>

\* 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:	<b>090373 KB Coarse Digestive Biscuit Crumb (5mm)</b>		