



Kluman and Balter Limited

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Product Specification

Product	: Whey Powder		
Size / Weight	: 25kg		
K & B Code	: 150030		
Date	: 11/07/2018	Issue:	7.
Reason for issue	: Shelf life info amended		

1. Product Description: A free flowing milk powder, obtained by the evaporation and spray drying of pasteurized whey serum.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Protein	11.0 – 14.0%	8.0% minimum	IDF 20B
Fat	< 1.0 %	2.5% max.	IDF 9C
Carbohydrate (Lactose)	74 %		Luff SCHOORL
Ash	< 1.0 %	1.5 % max	ADPI
Moisture	< 2.0 %	4.0% max	IDF 26
pH	6.6	6.5-7.1	10% solution at 25°C

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

Parameter	Target Value	Limits	Method / Frequency
Organoleptic	Clean fresh sweet taste, absence of taints		10% solution at 25°C
Appearance	Off white to creamy yellow, free flowing powder. Absence of foreign material		Visual
Scorched Particles	Disc A	Disc B max	ADPI
Solubility Index	< 0.1ml	1.25ml Maximum	
Bulk Density	0.65 /ml	0.5 – 0.80 / ml	

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
Total Plate Count	<10 000 cfu /g	>30 000 cfu /g	IDF 100A
Enterobacteriaceae	Absent per g	> 10 cfu/g	ICMSF
E. Coli	Absent per g	Absent per g	ICMSF
Salmonella	Absent per 25g	Absent per 25g	AOAC 989
Staphylococcus Aureus	Absent per g	Absent per g	IDF 60A
Yeasts & Moulds	<50 cfu/g	> 100 cfu /g	

3. Metal Detection:

Non-Ferrous:	4.0mm	Ferrous:	3.0mm	Stainless Steel:	5.0mm
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Frequency of metal checking metal detector: After each 10 tonnes of product.

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

Typical Values per 100g (as supplied)	
Energy, Kcals	353
Energy, Kjoules	1503
Protein	12.5g
Fat	2g
of which saturates	0.8g
of which mono-unsaturates	0.4g
of which poly-unsaturates	trace
Carbohydrate	78.0g
of which sugars	78.0g
of which starch	-
Sodium	1090mg
Fibre	0

5. Shelf Life:

Shelf life from date of production: 12 - 24 months depending on Packer.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Dry, ambient conditions

6.2. Transport Conditions: Dry, ambient conditions.

7. Packaging

7.1 Primary Packaging: (unit of sale) –

Dimensions (L x W x H) mm: N/A

Material and closure: Multi-ply polylined paper sack, closed with cotton stitching

Weight of primary packaging: N/A

Label position: Front face of sack

Label information: Product name, manufacturer, EU health mark number, net weight, batch code.

Coding information and example:

7.2 Secondary Packaging: n/a

Dimensions (L x W x H) mm:

Material and closure: Polypropylene shrink wrap

Weight of secondary packaging:

Label position:

Label information:

Coding information and example:

7.3 Palletisation:

Units per layer: 10; Layers per pallet: 4.

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

Height of completed pallet: 0.75m; Weight of completed pallet: 1000kg

Completed pallet is stretchwrapped.

8. Weight Control:

Average weight or minimum weight: Average

Target Weight: 25kg

Label Weight: 25kg

9. Ingredient Declaration (legal): Dried whey or whey powder**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Dried Whey	100		Approved source.	UK, Republic of Ireland, Poland	GM Free
Total	100				

Country of manufacture: UK, Ireland, Poland

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
CCP 1 (Cooling)	Possible microbiological growth	Cooling temperature control	<10°C. Check refrigeration plant if not in control	Product Manager
CCP 2 (Evaporation)	Possible microbiological growth	Heat treatment	Pre-heater temperature min 80°C. Check steam pressure if not in control	Product Manager
CCP 3 (Filtermat dryer)	Wash water not potable	Water treatment	>0.5ppm chlorine. Check dosing if not in control	Engineer
CCP 4 (Powder transport)	Contaminated air supply	Filtered air	0.01 micron. Replace filter if not in control	Engineer
CCP 5 (Metal Detection)	Metal contamination of product	In-line metal detector, checked every 10 tonnes.	Fe: 3.0mm Non Fe: 4.0mm S/S: 5.0mm	Product Manager
CCP 6 (Product clearance)	Product out of specification	Operate to documented procedures	Manufacturer specification	Technical Manager

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	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	Y	
Histamine, Caffeine	Y	
Lactose	N	Contains whey
Lupin Seed	Y	
Milk & Milk Derivatives	N	Contains whey
Modified Starches	Y	
Mustard, mustard seed, 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	Y	
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:-

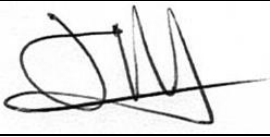
Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	N	Muslims / Halal certified	N*
Jewish / Kosher	Y	Diabetics	Y
Low Potassium	Y	Coeliacs	Y
Low Sodium	Y	Organic	N

* suitable 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:	Thomas Morrell		
Position:	Technical Assistant		
Date:	06/03/2018		
KB code & Product:	150030 Dried Whey Powder		