



Kluman and Balter Limited

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Product Specification

Product	: Plain White AV Unsalted Cake Margarine (soya-free) BMT RSPO 00023 MB		
Size / weight	: 12.5kg. nett		
K & B Code	: 020099		
Date	: 12.06.14	Issue No. :	11
Reason for Issue	: CSPO number added		

1. Product Description: White Unsalted All Vegetable Cake Margarine (soya-free) Produced with CSPO Palm Oil.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
% FFA	< 0.05	0.1% Max	BS 684
PV (M.Equiv / kg)	< 0.5	1.0 Max	BS 684
% salt	Nil	0.1% max	Chloride titration
% water	16%	20%	evaporation
Slip melting point	39°C	± 2°C	BS 684
Fat	80% minimum	+/- 4%	
Solubles	0.3%		

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

Parameter	Target Value	Limits	Method / Frequency
Texture	Smooth & even	None	N / A
Flavour / Odour	Characteristic, good		

2.3. Microbiological:

Total Counts	<5,000 per gram of Whole Margarine
Lipolytic Organisms	< 10% of total count
Moulds and Yeasts	< 200 per gram of Whole Margarine
Coliforms	< 10 in 100ml Aqueous Phase
E Coli	Absent in 100ml Aqueous Phase
Listeria Species	Not detectable in 25g Whole Margarine

3. Metal Detection:

The product is filtered to 500 micron.

Non Ferrous 4.5 mm, Ferrous 3.5 mm, Stainless Steel 5.0 mm
Frequency of metal checking metal detector:

4. Nutrition: (State source of data)

	Per 100g Typical
Energy, Kcals	720
Energy, Kjoules	2960
Protein	0g
Fat	80g
of which saturates	32g
of which mono-unsaturates	34g
of which poly-unsaturates	14g
of which trans	<1g
Carbohydrate	0g
of which sugars	0g
of which starch	0g
Sodium	0g
Fibre	0g

5. Shelf Life:

Shelf life from date of production: 5 calendar months
Minimum life on delivery to Kluman & Balter: Not specified

6. Storage and Transport Conditions:

6.1. Storage Conditions:

Ambient –Store in a cool dry place away from strong light & odours

6.2. Transport Conditions:

Ambient –Transport in cool dry conditions away from odours & incompatible products (ie. Chemicals etc.)

7. Packaging

7.1 Primary Packaging:

Dimensions (L x W x H) mm:290 x 520 x 533mm
Material and closure: LD blue food grade polythene folded closed
Weight of primary packaging: 29g
Label position: None
Label information: None
Coding information and example: None

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 265 x 220 x 230
Material and closure: Corrugated cardboard
Weight of secondary packaging: 236g
Label position: Printed carton
Printed information: Product name, Company name, Weight declaration, Country of manufacture, Storage details, machine identity code & time of production. Sealed with CSPO logo tape.

Coding information and example: Best before, day, month, year. Machine ID code letter & Time of manufacture:- Best before 28-08-02 A 11:17

7.3 Palletisation:

Palletisation: Units per layer: 17 Layers per pallet: 5
 Height of complete pallet:1.2m. Weight of completed pallet:1106kg approx
 Type: 4W UK (1000 x 1200mm) Material: Wood.

8. Weight Control:

Average weight or minimum weight: Average
 Target Weight: 12.5kg.nett label Weight: 12.5kg

9. Ingredient Declaration (legal): Vegetable oil (Palm oil & Rapeseed oil), water, emulsifier (E471).

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Vegetable oils (non hydrogenated)	80 min	4	Aarhus and L & C/New Britain Palm Oil	See below	Non GMO
water	16	4	West of Scotland water	Scotland	N/A
Emulsifier:- GMS :- E471	0.2	-	Various approved	As palm oil below, produced in Denmark &Spain	Non GMO
Total	100				

COUNTRIES OF ORIGIN OF OILS @ FATS IN VEGATABLE MARGARINES & SHORTENINGS

PALM OIL:-Papua New Guinea, New Britain, Solomon Islands, Indonesia, Malaysia, Columbia, Honduras, Peru, Brazil, El Salvador, Ivory Coast, Cameroon, Ghana, Benin, Nigeria.

RAPESEED (Non GMO):-UK, Germany, France, Denmark, Poland, Australia

Bold lettering indicates that these origins supply the majority of oil used.

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

This summary provides an overview of the system used in the production of Pastry Margarine and Shortening / Cake Margarine plus the controls used to maintain food safety and quality. The Critical Control Points identified in the summary were established as a result of an initial HACCP analysis undertaken in September 1997 and reviewed again in October 2001. The details of the analysis are contained in the re-issued report date 24 October 2001.

The food safety system has been integrated into the ISO 9001-2000 Quality Management system to ensure both quality and safety of the products are consistently maintained.

Products

Products	Ingredients / Raw materials
Pastry Margarines Cake Margarines Shortenings	Palm Oil Rapeseed Flavouring Colourings and emulsifiers Salt Water

Supporting Good Manufacturing Practices

In order to ensure that food safety standards are achieved the following Good Manufacturing Practices (GMP) are implemented.

ISO 9000 Procedures	Work Instructions
QAP 09 In-Process Inspection and Test QAP 09 Final Inspection and Test QAP 14 Material Handling	SP 01 Material Handling SP 02 Stores SP 03 Factory / Work Areas SP 05 Standard Sampling Plan SP 06 Control of Glass SP 07 New Employee Guidelines SP 08 Margarines and Shortenings SP 09 Reconciling Oil In With Production SP 10 Metal Detection SP 13 Monitoring Water Supply SP 13 Checkweigh Infestation Control Hygiene Control Cleaning Control

Supporting HACCP Management Procedures

To ensure the continued integrity of the food safety system the following management procedures are used to maintain standards and to check that the system is effective and continues to be suitable.

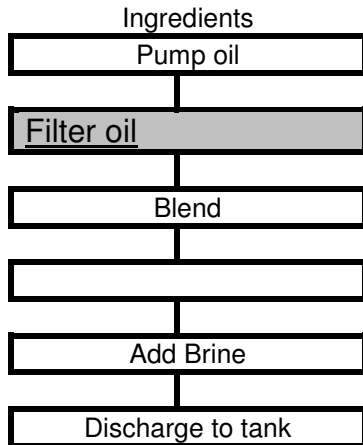
- QAP 03 Document Control
- QAP 19 HACCP Verification
- QAP 05 Supplier Assessment
- QAP 13 Corrective and Preventive Action
- QAP 20 Training

Edible Oil

	CCP	Special Controls / ISO 9000 Procedures
Discharge from tanker	1,2	Condition of Tankers and Sealing of Inlet pies
Test oil		QAP 08 Receiving Inspection /Test SP 05 Sampling Plan
Store		FIFO system QAP Storage Control

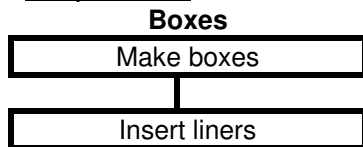
Shortening / Cake Margarine

Preparation



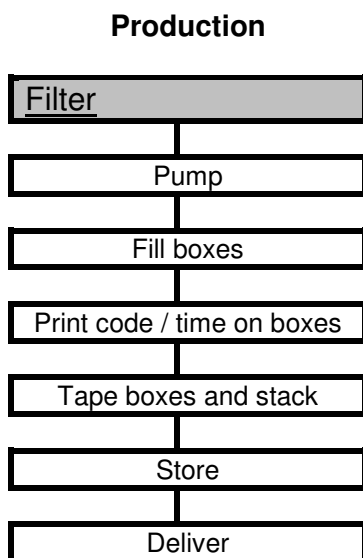
CCP	Special Controls / ISO 9000 Procedures
3	300 / 500 micron filters SP 11 Filter Control
	To standard recipe using calibrated equipment

Preparation



CCP	Special Controls / ISO 9000 Procedures

Production



CCP	Special Controls / ISO 9000 Procedures
4	300 / 500 micron filters SP 11 Filter Control
	Samples hourly, checkweigh ¼ hourly
	Best before date, machine ref and time coded
	FIFO system QAP Storage Control
	QAP17 Delivery

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	N	Rapeseed oil
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	N	E471
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, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustacians or Molluscs	Y	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, 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	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	N*
Jewish / Kosher	Y	Diabetics	Y
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:	020099 White AV US Cake Margarine (soya free)		