



# Kluman and Balter Limited

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## Product Specification

Product	: Glace Cherry Halves		
Size / Weight	: 10kg		
K & B Code	: 040110		
Date	: 03.04.14	Issue:	3.
Reason for issue	: Description of E number added		

**1. Product Description:** The product shall consist of round, halved cherries, coloured bright red and saturated with syrup. The cherries shall be sweet, stoneless, unblemished and of firm texture. The product shall be free from any past or present infestation, with no evidence of contamination from any form of pest. The product will also be free from foreign bodies including metal, glass, plastic and wood.

### 2. Analytical Standards:

#### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Solids	Min 72° Brix	Max 74	Refractometer
pH	3.4	+ / - 0.2	Meter
Residual SO <sub>2</sub>	< 160 ppm		

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

Parameter	Target Value	Limits	Method / Frequency
Texture	Firm		
Colour	Red, with no discoloured fruit		
Odour & flavour	Sweet, no evidence of off odours or flavours		



Broken	< 300 g Consisting in cherries less than a quarter of a fruit should be less than		
Stones or fragments	Target 0	Max 2 per 50kg	
Stems	Target 0	Max 1 per 5 kg	

### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
Mesophile aerobios		< 1000 ufc/g	Count
Yeasts/Moulds		< 100 ufc/g	Count
Enterobacteriaceae		Absent in 25 g	Investigation
Staphylococcus aureus		Absent in 25 g	Investigation
Salmonella		Absent in 25 g	Investigation

### 3. Metal Detection:

Non-Ferrous:	2.0 mm	Ferrous:	1.5 mm	Stainless Steel:	2.5 mm
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Frequency of metal checking metal detector: 1/2 times per batch

### 4. Nutrition:

#### Source of data: (Calculation):

	Values per 100g
<b>Energy, Kcals</b>	<b>300</b>
<b>Energy, Kjoules</b>	<b>1250</b>
<b>Protein</b>	<b>0.25 g</b>
<b>Fat</b>	<b>0 g</b>
- of which saturates	0g
- of which mono-unsaturates	0g
- of which poly-unsaturates	0g
<b>Carbohydrate</b>	<b>75 g</b>
- of which sugars	37g
- of which starch	-
<b>Sodium</b>	<b>&lt;700mg/kg</b>
<b>Fibre</b>	<b>1 g</b>

### 5. Shelf Life:

Shelf life from date of production: 12 months

Minimum life on delivery to Kluman & Balter: 8 months

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Cool, dry

**6.2. Transport Conditions:** Col, dry

### 7. Packaging:

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

Dimensions (L x W x H) mm: 400x300x150 mm

Material and closure: Corrugated carton, food grade polyethylene liner.

Weight of primary packaging: 475 g +/- 10 g

Label position: Side

Label information: Manufacturer, product description, ingredients, production & expiry date, batch number, storage information.

Coding information and example: Year + type machine + machine nbr + julien date (2006-9-04-125)

## 7.2 Secondary Packaging:

Dimensions (L x W x H) mm:

Material and closure:

Weight of secondary packaging:

Label position:

Label information:

Coding information and example:

## 7.3 Palletisation:

Units per layer: 10      Layers per pallet: 10

Pallet type: 120x100      Pallet size: 120x100x180      Material: Wood

Height of completed pallet: 1,80 mts      Weight of completed pallet: 1.080 kg

## 8. Weight Control:

Average weight or minimum weight: 10 kg

Target Weight: 10,050 kg      Label Weight: 10 kg

**9. Ingredient Declaration:** Cherries, glucose fructose syrup, sugar, citric acid (E330) preservatives (Potassium sorbate E202, Sulphur dioxide E220), colour Erythrosine (E127).

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
French Cherries, grown in Provence	56.097			France	Free
Glucose fructose syrup	35.008			Italy	Free
Sugar	8.752			France	Free
Citric acid (E330)	0.070			Austria	Free
Preservatives (E202)	0.060			Germany	Free
Colour (E127)	0.007			India	Free
Preservatives (E220)	0.006			France	Free
<b>Total</b>	<b>100</b>				

Country of manufacture: France/Italy

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

**Reception and Storage of Raw Materials (CCP)**

(Cherries, other ingredients)



**Loading Candying Process**

(Sorted cherries)



**Boiling in Autoclave (CCP)**

(100-120°C for 5-15 minutes)



**Cooling (CCP)**



**Addition of Colour, Preservative (CCP)**

(Preservative, Erythrosine, Sorbic acid)



**Candyng Process**

(Final pH 3.4)



**Draining**



**Packing (CCP)**



**Storage (CCP)**

## 12. Detail of Critical Control Points:

CCP No.	Hazard Identified	Control Procedure	Target Level	Responsibility
<b>CCP 1</b> Reception of Raw Materials	Poor quality raw materials	Incoming inspection	Raw materials to specification	Goods in staff
<b>CCP 2</b> Boiling in autoclave	Non sterile product, poor quality product, high SO <sub>2</sub> level	Control of operating parameters	SO <sub>2</sub> below 200 ppm	Production operative
<b>CCP 3</b> Cooling	Re-contamination	Continuous water supply, chlorinated water supply	Cool to 35°C	Production operative
<b>CCP 4</b> Loading candying machine	Incorrect additions	Recipe, work instructions		Production operative
<b>CCP 5</b> Packing	Poor product quality, product contamination	Cleaning schedules, metal detection	Product quality to spec, metal detector checks	Production operative
<b>CCP 6</b> Storage	Contamination or damage	GMP	To operating specifications	Warehouse staff

### 13. Food Intolerance Data:

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

Component	Y or N	Detail if N
Additives ; Artificial	N	E330
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 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	N	E202
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	N	E220 (< 60 ppm)
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 ?		(if Y for maize, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for maize, leave blank)
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?		(if Y for soya, leave blank)
Or do they have a negative PCR Certificate ?		(if Y 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	
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#### 14. Diet Suitability:

The product is **SUITABLE** for the following diets:- (leave blank if not known)

Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	N*
Jewish / Kosher certified	N*	Diabetics	N
Low Potassium		Coeliacs	Y
Low Sodium		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:	<b>040110 Glace Cherry Halves (L)</b>		