



Kluman and Balter Limited

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Product Specification

Product	: Coconut, Medium Desiccated		
Size / weight	: 25kg		
K & B Code	: 090110		
Date	: 23.03.2018	Issue No:	15.
Reason for Issue	: Frequencies and limits added		

1. Product Description: Dried shredded coconut. White to off-white in colour, with a firm texture and a clean, characteristic coconut flavour.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Moisture	Max 3%	Max 3%	Each Batch
F.F.A.	Max 0.5% as oleic acid	Max 0.5% as oleic acid	Each Batch
Aflatoxin B ₁	Max 2 ppb	Max 2 ppb	Each Batch
Total Aflatoxin	Max 4 ppb	Max 4 ppb	Each Batch
SO ₂	<10ppm	10ppm max	Each Batch

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

Parameter	Target Value	Limits	Method / Frequency
Organoleptic	As agreed sample		Each Batch
Thickness	2.5mm	+ /- 0.5mm	Each Batch
Weight of bag	Min 25 Kg		Each Bag

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	2,000cfu/g	>5,000 cfu/g	Per Batch
Coliforms	100 cfu/g	>100 cfu/g	Per Batch
E.Coli	Negative in 1g	Present in 1g	Per Batch
Salmonella	Absent in 25g	Present in 25g	Per Batch
Staph A	Not tested		
Yeasts & Moulds	50 cfu/g	>100 cfu/g	Per Batch

3. Metal Detection: Non Ferrous 1.5mm, Ferrous 1.2mm, Stainless Steel 2.0mm
Frequency of metal checking metal detector:

4. Nutrition: (State source of data) UKAS accredited

	Per 100g Typical - as supplied
Energy, Kcals	636/100g
Energy, Kjoules	2622/100g
Protein	7.4g/100g
Fat	57.6g/100g
of which saturates	52.3g/100g
of which mono-unsaturates	2.5g/100g
of which poly-unsaturates	0.3g/100g
Carbohydrate	30.6g/100g
of which sugars	1.8g/100g
of which starch	0/100g
Sodium	4mg/100g
Fibre	17.3g/100g (Englyst)

5. Shelf Life:

Shelf life from date of production: 12 or 18 months (packer dependent).
Life after opening: 3 months, providing tightly re-sealed

6. Storage and Transport Conditions:

6.1. Storage Conditions: Ambient, preferably <20°C

6.2. Transport Conditions: Ambient, preferably <20°C

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 800 x 400 x 200mm

Material and closure: Unbleached multi-wall paper sack, stitched closure.

Weight of primary packaging:??

Label position: Side face

Label information: Use no hooks, store away from boilers

Coding information and example: Production date, MM DD YY, Best before date, MM DD YY

7.2 Secondary Packaging: None

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:

Palletisation: Units per layer: 4 sacks x 5 layers, 20 sacks per pallet.

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

Height of completed pallet: mm (max 1.25m). Weight of completed pallet: kg.

8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 25kg

Label Weight: 25kg

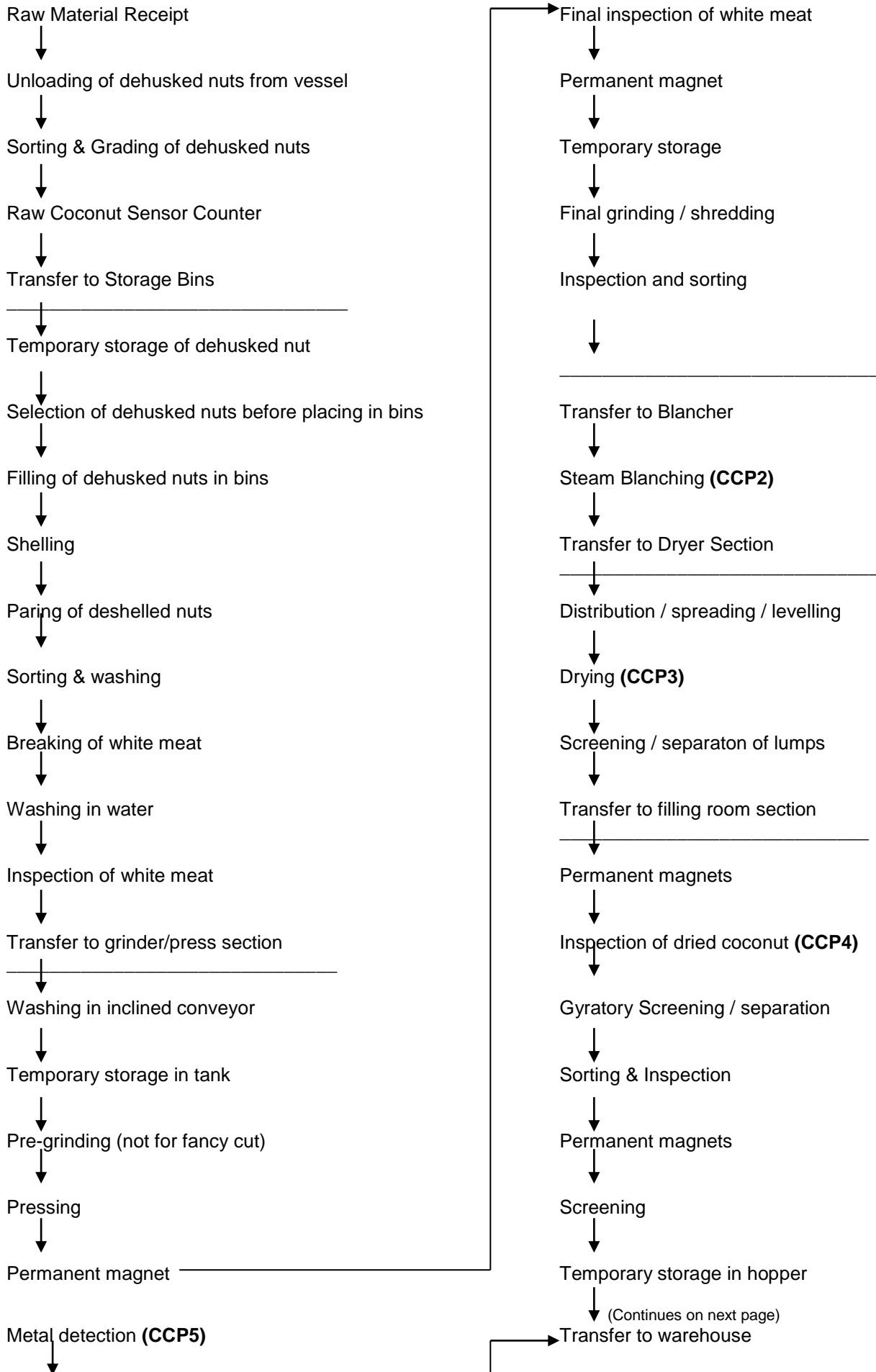
9. Ingredient Declaration (legal): Desiccated coconut.

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Desiccated coconut	100	0	Approved packer	Sri Lanka, Vietnam, Indonesia, Malaysia or Philippines	Free
Total	100				

Country of packing: Sri Lanka, Vietnam, Indonesia, Malaysia or Philippines

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





12. Detail of Critical Control Points

CCP No.	Hazard	Controls	Limits	Responsibility
2. Steam Blanching.	Microbiological growth.	Temperature and dwell time.	87-95oC 6.6-7.5 minutes (checked hourly)	Shift Leader Foreman.
3. Drying.	Microbiological Growth.	Dryer temperature & time.	Depends on spec and dryer stage (checked hourly)	Shift Leader Foreman
4. Inspection.	Contamination by foreign material, hair, stone, plastic, string, coconut shell.	Visual inspection.	Absence of foreign material, and coconut shell >1.0mm	Shift Leader Foreman QC Staff.
5. Metal Detection.	Contamination by metal from the process.	Fe: 1.2mm Non Fe: 1.5mm S/S: 2.0mm	Absence of metal contamination. Metal detector checked hourly.	Shift Leader QC Inspector.

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	Y	
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Lactose	Y	
Lupin & lupin derivatives	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Histamine, Caffeine	Y	
Gluten and Gluten Derivatives	Y	
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	<10ppm
Benzoates	Y	
Artificial Sweeteners	Y	
Antioxidants BHA/BHT	Y	
Azo and Coal Tar Dyes	Y	
Preservatives ; Natural	Y	
Preservatives ; Artificial	Y	
Additives ; Natural	Y	
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	
Irradiated ingredients	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	*	Diabetics	Y
Low Potassium	Y	Coeliacs	Y
Low Sodium	Y	Organic	N

- Please check with supplier on Kosher status.

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:			
Position:			
Date:			
KB code & Product:	090110 Coconut, Medium Desiccated		