



# Kluman and Balter Limited

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## **Product Specification**

Product	: Nibbed Sugar		
Size / weight	: 25kg		
K & B Code	: 010175		
Date	: 06/02/2020	Issue No.	: 8
Reason for Issue	: Change of supplier		

**1. Product Description:** Regular white sugar nibs, sweet but no odour

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Dry matter	99.8%	+/- 0.2%	Continuous
Moisture	0.2%	+/- 0.2%	Batch
Colour	Max 22.5 ICU		Weekly
SO <sub>2</sub>	Max 10 mg/kg		Continuous
Water activity	<0.55		

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

Parameter	Target Value	Limits	Method / Frequency
Particle size	2 - 4mm approx	>95% will be <4.0mm >10% will be <2.0mm	Every 10 pallets In the beginning & at the end of emptying the silo
Bulk density	0.76 g/cm <sup>3</sup> settled, 0.68g/cm <sup>3</sup> unsettled		

### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	<20 cfu/g	>20 cfu/g	1x / year
Coliforms	<1 cfu/g	>1 cfu/g	1x / year
Salmonella	Absent in 25g	Detected in 25g	1x / year
Yeasts & Moulds	<10cfu/g	>10cfu/g	1x / year

### 3. Metal Detection:

Non Ferrous 2.0mm, Ferrous 2.0mm (in line), Stainless Steel 2.4mm 1500-9000 gauss perm magnet (in line)  
2mm Screen (in line)

### 4. Nutrition: (Source: McCance & Widdowson, 5<sup>th</sup> Edition)

	Per 100g Typical - as supplied
Energy, Kcals	400/100g
Energy, Kjoules	1700/100g
Protein	trace/100g
Fat	0/100g
of which saturates	0/100g
of which mono-unsaturates	0/100g
of which poly-unsaturates	0/100g
Carbohydrate	99.95g/100g
of which sugars	99.95g/100g
of which starch	0g/100g
Sodium	trace/100g
Fibre	0.1/100g

### 5. Shelf Life:

Shelf life from date of production: Indefinite if kept in good storage conditions.  
Minimum life on delivery to Kluman & Balter: As above, life not affected providing storage conditions maintained.

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Ambient

**6.2. Transport Conditions:** Ambient

### 7. Packaging

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

Dimensions (L x W x H) mm: 600 x 390 x 130mm (approx)  
Material and closure: Multi-wall paper sack, outer ply white, 2-colour printed, fill-seal closure.  
Weight of primary packaging:  
Label position: Printed on bags.  
Label information: Product title, manufacturer, date of production, batch code.  
Coding information and example:

Lot code	<b>TT</b>	<b>Y</b>	<b>WW</b>
	Type	Year	Week n°

#### 7.2 Secondary Packaging: None

Dimensions (L x W x H) mm:  
Material and closure:  
Weight of secondary packaging:

**7.3 Palletisation:**

Palletisation: Units per layer: 5 bags Layers per pallet: 8.  
Height of complete pallet: 1020mm  
Type: UK (1000 x 1200mm): Material: Wood

**8. Weight Control:**

Average weight or minimum weight: minimum  
Target Weight: 25kg Label Weight: 25kg

**9. Ingredient Declaration (legal):** Sugar (or Sucrose)

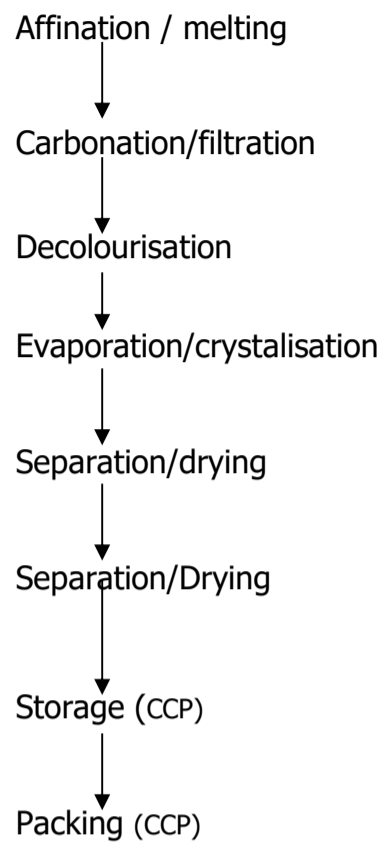
**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Sugar (Beet)	100		SUCRERIE COUPLET	Belgium / France / United-Kingdoms / Netherlands /Germany	Free
<b>Total</b>	<b>100</b>				

Country of manufacture: Belgium

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

From Unrefined Cane Sugar:



All screens, permanent magnets and metal detectors are after crystallisation stage.

## 12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
1.	Sieves (2mm)	Continuous		
	Into and exit from storage silos			
2.	Rare earth magnets (1500 – 9000 gauss)	Continuous		
	Into and exit from storage silos			
3.	Metal detection (2mm)	Continuous		
	At packing / bagging operation			

### 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	
Lactose	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seed, celery, 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	N	May be carry over from refining.<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	

**14. Diet Suitability:**

The product is **SUITABLE** for the following diets:-

Vegetarians	Y*	Ovo - Lacto Vegetarians	Y*
Vegans	Y*	Muslims / Halal certified	Y
Jewish / Kosher	Y	Diabetics	N
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:	<b>010175 Nibbed Sugar</b>		