



Kluman and Balter Limited

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Product Specification

Product	: KB Drop White Coating (WWC13 NHF)		
Size / weight	: 12.5kg		
K & B Code	: 111314		
Date	: 20/02/2018	Issue No:	2.
Reason for Issue	: Countries of origin added to ingredients table		

1. Product Description: Chocolate flavoured coating, white.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Fat	35%	+ / - 1.0%	Each 5 tonne batch
Moisture	< 0.6%	2.0%	Each 5 tonne batch

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

Parameter	Target Value	Limits	Method / Frequency
Particle Size	26 – 30 microns		Every 5 tonne batch
Viscosity	320 – 330° Gallenkamp at 43.5°C		Every 5 tonne batch
Flavour	To standard		Every 5 tonne batch
Colour	To standard		Every 5 tonne batch

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	<1000 cfu/g	10 000 cfu/g	
Yeasts and moulds	<5 cfu/g	50 cfu/g	
Coliforms	Negative per g	Negative per g	
E. coli	Negative per g	Negative per g	
Staphylococcus Aureas	Negative per 10g	Negative per 10g	
Salmonella	Negative per 50g	Negative per 50g	

3. Metal Detection:

Non Ferrous 2.5 mm, Ferrous 2.0 mm, Stainless Steel 3.0 mm
Frequency of metal checking metal detector: Hourly

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

	Per 100g Typical
Energy, Kcals	567
Energy, Kjoules	2362
Protein	1.9g
Fat	35.3g
of which saturates	28.1g
of which mono-unsaturates	5.7g
of which poly-unsaturates	1.5g
Carbohydrate	62.2g
of which sugars	62.2g
of which starch	7.6g
Sodium	0.0mg
Fibre	0.3g

5. Shelf Life: Shelf life from date of production: up to 12 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Cool dry conditions, 15-20oC, RH 55% max, away from strong odours.

6.2. Transport Conditions: As above

7. Packaging

7.1 Primary Packaging: (unit of sale) 12.5kg

Dimensions (L x W x H) mm: 400mm x 290mm x 160mm

Material and closure: One piece corrugated board outer, blue food grade poly liner.

Weight of primary packaging: 0.025kg, 0.35kg(carton)

Label position: On the lid

Label information: Quantity, Kluman & Balter, Batch code, BB date.

Coding information and example: 03270303 Machine number / shift & BBE Date.

7.2 Secondary Packaging: n/a

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: 8. Total units per pallet: 80
 Type: 4W UK (1200mm x 1000), Wood.
 Height of completed pallet: 1280 mm. Weight of completed pallet: 1032 kg.

8. Weight Control:

Average weight or minimum weight: Minimum
 Target Weight: 12.5 kg Label Weight: 12.5 kg

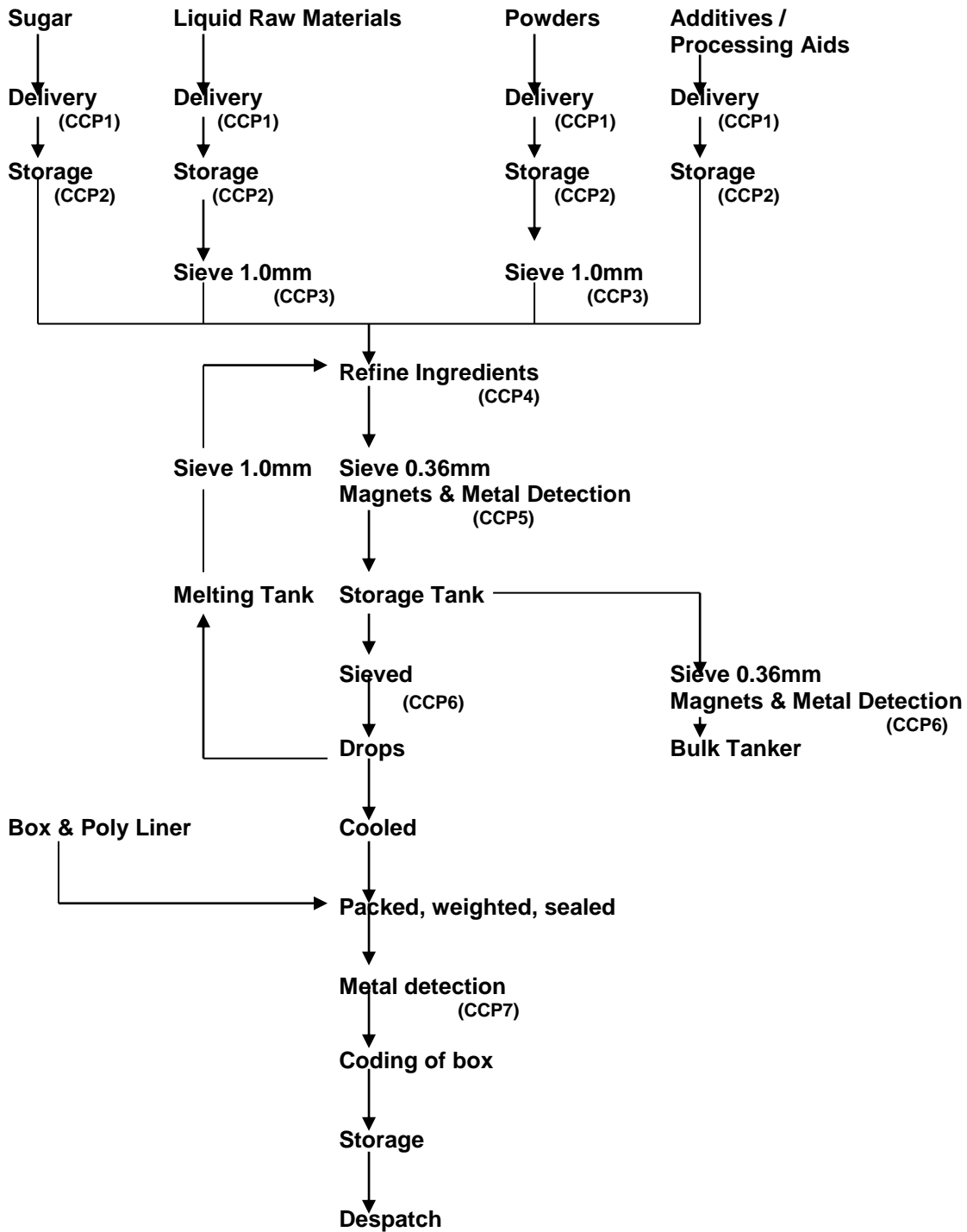
9. Ingredient Declaration (legal): Sugar, Non-Hydrogenated Vegetable Fat, Whey Powder, Emulsifier (E322),

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Sugar	47 – 51%		British Sugar/Tate Lyle	U.K.	Non GM
Non-Hydrogenated Vegetable Fat	32-36%		Karlshamns	Malaysia, EU	Non GM
Whey Powder	13-17%			E.U.	Non GM
Lecithin E322	<1%			Brazil, India, Holland	Non GM
Total	100				

Country of manufacture: UK.

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



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	Whey powder
Lupin Seed	Y	
Milk & Milk Derivatives	N	Whey powder
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Modified Starches	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	N	Sugar has 10mg / Kg Max
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	N	Lecithin E322
- If No, are they derived from Identity Preserved Source ?	Y	Cert i.d.
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:-

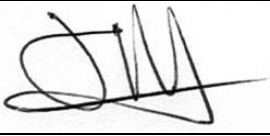
Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	N	Muslims / Halal certified	N*
Jewish / Kosher	N*	Diabetics	N
Low Potassium		Coeliacs	Y
Low Sodium		Organic	N

* 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:	Thomas Morrell		
Position:	Technical Assistant		
Date:	20/02/2018		
KB code & Product:	111314 KB Drop White Coating (WWC13 NHF)		