



The store behind your bakery

Kluman and Balter Limited

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PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 45008/0001

ISSUE DATE: 12th April 2016

Product Title	Velvice
Pack Size	12.5 kg
Product Code	45008
Description of Product	A white soft icing suitable for enrobing, dipping and piping, or for addition to Royal Icing as a softener, and buttercream to lighten the texture.

Country of Manufacture: UK

Supplier	R & W Scott, 52 Clyde Street, Carluke, Lanarkshire, ML8 5BD
Phone	01555 777931

Legal Constraints

The product and packaging comply with all relevant current UK/EU legislation.

Customs Tariff 17049051 9000 7008

Ingredients:

Sugar, Glucose Syrup (**Sulphites**), Water, Humectant: Vegetable Glycerine, Dried **Egg White**, Preservative: Potassium Sorbate.

Allergens: Please see the ingredients in bold text.

Composition	Typical figures %	
Sugar	65 – 70	
Glucose Syrup	20 – 25	
Water	5 - 10	
Humectant: Vegetable Glycerine	<1	
Dried Egg White	<1	
Preservative: Potassium Sorbate	<0.1	E202

Brief Process Description	
Fondant and albumen solution are premixed, then aerated through an Oakes mixer and pumped into pails.	
Metal Detection: 2.5 mm Fe, 2.5 mm Non Fe, 3.0 Stainless steel at filling point. HACCP: available for on-site inspection if requested.	
Packaging	All food contact packaging conforms to requirements for Materials and articles in Contact with Food Regulations. Polypropylene pail
Palletisation	11 per layer, 3 high, 33 per pallet all pallets shrink/stretched wrapped.
Production Date Code	5 digit code - 1 st & 2 nd = year, 3-5 = day of year
Storage Conditions	Dry, cool ambient conditions, away from heat sources and odorous materials.
Shelf Life (unopened)	8 months from date of manufacture, at above conditions.

Quality Assurance Parameters: Physical		
<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Appearance</i>	Organoleptic	white, soft aerated consistency
<i>Flavour</i>		sweet
Quality Assurance Parameters: Chemical		
<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Moisture</i>		12 - 14 % typically
Quality Assurance Parameters : Microbiological		
<i>AT THE TIME OF MANUFACTURE</i>		
<i>Organism</i>	<i>Target</i>	<i>Maximum</i>
<i>TVC</i>	100	1000 per g
<i>Yeasts & Moulds</i>	10	100 per g
<i>Osmophiles</i>	10	100 per g
<i>Enterobacteraceae</i>	< 10	100 per g
<i>Salmonella</i>	Not detected in 25 g	

Nutritional Data	
<i>Method: Theoretical</i>	<i>Typical figures per 100 g</i>
<i>Energy (kJ)</i>	1473
<i>(kcal)</i>	347
<i>Fat (g)</i>	0.0
<i>of which Saturates (g)</i>	
<i>Carbohydrate (g)</i>	86.5
<i>of which Sugars (g)</i>	85.8
<i>Protein (g)</i>	0.4
<i>Salt (g)</i>	0.025

Dietary Information <i>Note: this data relates to product ingredients only.</i>		
Potential Allergen	Contains (YES / NO)	Comments
Peanuts and derivatives	NO	
Nuts * and derivatives (other than peanuts)	NO	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and derivatives	NO	
Crustaceans / Molluscs	NO	
Fish and fish products	NO	
Egg and derivatives	YES	Dried egg white
Milk, milk products and derivatives (including lactose)	NO	
Soya and derivatives	NO	
Sesame Seeds and derivatives	NO	
Celery / celeriac and derivatives	NO	
Mustard and derivatives	NO	
Lupin and derivatives	NO	
Sulphur dioxide/sulphites (>10 mg/kg)	YES	40 – 60ppm by analysis
Other known allergens eg Chestnuts, pine nuts	NO	

*Nuts = Almond, Hazelnuts, Walnut, Cashew, Pecan, Brazil nut, Pistachio, Macadamia and Queensland nut

Other Dietary Information		
	Contains	Comments
Other Cereals and derivatives	YES	Glucose from wheat
Source of oils	n/a	
Colours	NO	
Flavours	NO	
Materials / ingredients from GM origin	NO	
	Suitable For	Comments
Vegetarians	YES	
Vegans	NO	Dried egg white
Kosher	NO	
Halal	Not certified	

Health & Safety Data

Physical Appearance: White soft icing
Ingredients: See page one of specification.

Intended Use: For bakery use.

Storage & Handling: Store in dry, cool ambient conditions.

Occupational Exposure Hazards: None, under normal conditions of use at room temperature. Avoid eye contact.

Fire / Explosion Hazards: The product will burn if ignited but under normal conditions of use will present no fire risk.

First Aid Eyes: Flush with plenty of cold water. Seek medical advice if necessary

Skin: Wash with soap and water.

Ingestion: No hazard under normal conditions of use.

Inhalation: No hazard under normal conditions of use.

Spillage Wash area with detergent and water to avoid slip hazard.

Disposal of Waste: Normal waste disposal in accordance with any relevant legislation e.g. Control of Pollution Act.

Other Hazards: None know

Protective Clothing: Normal for food handling.

Information stated herewith is correct to the best of our knowledge at the time of issue.

Warranty:

This product is hereby warranted to be of the same nature, substance and quality described and to conform in every respect with the Food Safety Act 1990 as amended, the General Food Regulations 2004 as amended, the Weights and Measures Act 1985 as amended, and with all regulations made under them now in force, so far as these may be applicable to this product.

This specification complies with the Food Information Regulation 1169/2011.

This specification reflects the product at the point of manufacture at R & W Scott and may only be changed upon the written authority of the Technical Department.

Signed: For and on behalf of R & W Scott

A. Hibbert

Name: Angela Hibbert

Position: Specification Technician