



The store behind your bakery

Kluman and Balter Limited

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Product Specification

Product	: Chopped Apricots		
Size / weight	: 12.5kg		
K & B Code	: 503180		
Date	: 17.03.22	Issue No:	9
Reason for Issue	: Reviewed		

1. Product Description: Dried chopped (5-10mm nominal) sound apricots, diced and rolled in rice flour.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Moisture	18-25%	25% max	Every Delivery
SO ₂	2000ppm max (at production)		

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

Parameter	Target Value	Limits	Method / Frequency
Dice Size	5-10 mm	5-10mm nominal	
Pit Fragments	Nil	2 per 100kg max	Visual / Every Delivery
Discoloured	1% max		
Rice Flour	2-3%	5.0 % max	Every Delivery
Colour	Mid yellow, orange		
Texture	Soft, some body, not soggy		
Flavour, aroma	Sweet, slightly sharp. No off odours or flavours		
Hairs	Nil	1 per tonne max	Visual / Every Delivery
Stones	Nil	1 per tonne max	Visual / Every Delivery

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	< 50 000 cfu / g	> 50 000 cfu / g	Each delivery
Yeast	< 1 000 cfu / g	> 10 000 cfu / g	Each delivery
E.Coli	Absent per g	Reject if detected	
Salmonella	Absent in 25 g	Reject if detected	
Moulds	< 1 000 cfu / g	> 10 000 cfu / g	Each delivery
B Cereus	< 100 cfu/g	> 100 cfu/g	
Coliforms	< 100 cfu/g	> 100 cfu/g	Each delivery

3. Metal Detection: Detectors are checked each hour

Non Ferrous: 3.0mm Ferrous: 2.5mm SS: 4.0mm

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

	Per 100g Typical
Energy, Kcals	217
Energy, Kjoules	922
Protein	2.7g
Fat	1.0g
of which saturates	0
of which mono-unsaturates	-
of which poly-unsaturates	-
Carbohydrate	56.1g
of which sugars	38.6g
of which starch	-
Sodium	11 mg
Fibre	5.0g

5. Shelf Life:

Shelf life from date of production: 12 months

6. Storage and Transport Conditions:

6.1. Storage Conditions: 4-20°C, 65% RH.

6.2. Transport Conditions: As above

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 400x 720mm

Material and closure: with food grade polyethylene liner.

Weight of primary packaging: 20g

Label position: n/a

Label information: n/a

Coding information and example:.

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 380x290x170mm

Material and closure: Corrugated kraft board cartons & tape

Weight of secondary packaging: N / A

Label position: Printed on side of case

Label information: product, weight, Batch, Best Before.

Coding information and example: Julien date code

7.3 Palletisation:

Units per layer: 10, Layers per pallet: 8

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

Height of completed pallet: 1.45 m Weight of completed pallet: 1067kg.

8. Weight Control:

Target Weight: 12.5 kg

Label Weight: 12.5kg

9. Ingredient Declaration: Apricots, Rice Flour, Preservative (**Sulphur Dioxide**).

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Dried Apricots	95			Turkey	GM Free
Rice Flour	5			Turkey	GM Free
Sulphur Dioxide (at point of application)	2000 ppm			Turkey/Germany	GM Free
Total	100				

Country of manufacture: Turkey

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



Apricots production
flow diagram.doc

12. Detail of Critical Control Points

CCP No.	Parameter	Control Measure	Action	Records
	See attached			



PL.12.01 HACCP
PLAN-eng.doc

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	Y	
Lupin Seed	Y	
Milk & Milk Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seed, 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	Sulphur Dioxide E220
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	N	Sulphur Dioxide E220
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	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	
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	Y	Muslims / Halal certified	N*
Jewish / Kosher	Y*	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:	503180 Chopped Apricots		