

Kluman and Balter Limited

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Product Specification

Product	: Milk Chocolate Cookie Nib)S
Size / weight	: 12.5kg	
K & B Code	: 110310	
Date	: 19/02/2018	Issue No. : 6
Reason for Issue	: Holland added to ingredie	nts table,

1. Product Description: Milk Chocolate Nibs suitable for baking.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Fat	28%	+/- 1%	Each batch
Moisture	<2%	>2%	Each batch

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

Parameter	Target Value	Limits	Method / Frequency
Particle Size	30 – 35 microns		Per 5 ton batch
Viscosity	160 - 210' Gallencamp at 40'C		Per 5 ton batch
Count	3500 - 7500 / kg		Each batch

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC (48 hours at 37' C)	10,000/grm	>10,000/grm	
Coliform count	negative	negative	
Escherichia Coli Nd In	Not detected in 1 gr.	Not detected in 1 gr.	
Salmonella Nd In	Not detected in 25 gr.	Not detected in 25 gr.	

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 - as supplied
Energy, Kcals	534
Energy, Kjoules	2236
Protein	8.5g
Fat	31.4g
of which saturates	15.6g
of which mono-unsaturates	10.2g
of which poly-unsaturates	1.5g
Carbohydrate	55.1g
of which sugars	51.2g
of which starch	0.5g
Sodium	0mg
Fibre	0.3g

5. Shelf Life:

Shelf life from date of production: up to 18 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Cool dry conditions: 12 - 20°C at 60% relative humidity.

6.2. Transport Conditions: Dry, away from direct sunlight.

7. Packaging

7.1 Primary Packaging: (unit of sale) 12.5kg

Dimensions (L x W x H) mm: 400mm x 290mm x160mm

Material and closure: One piece corrugated carton, inner polythene bag.

Weight of primary packaging: 0.025 kg(bag), 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:

Dimensions (L x W x H) mm: N/A Material and closure: carton.

Weight of secondary packaging: N/A

Label position: N/A Label information: N/A

Coding information and example: N/A

7.3 Palletisation:

Units per layer: 10. Layers per pallet: 8. Type: 4W UK (1200 mm x 1000mm) Wood.

Height of completed pallet: <1.6m. Weight of completed pallet: 1032 kg.

8. Weight Control:

Average weight or minimum weight: Minimum.

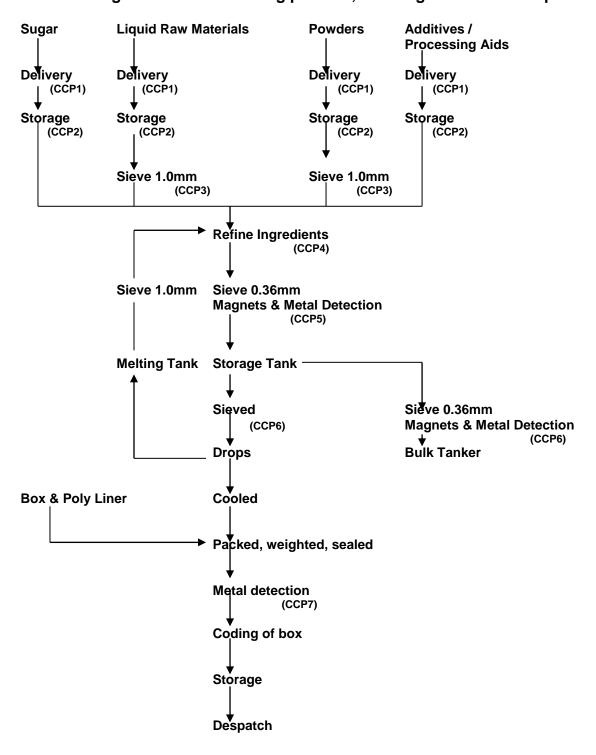
Target Weight: 12.5 kg Label Weight: 12.5 kg

9. Ingredient Declaration: Sugar, Full Cream **Milk** Powder, Cocoa Butter, Cocoa Mass, Whey powder (from **Milk**), Non-Hydrogenated Vegetable Fat, Emulsifier: **Soya** Lecithin (E322), Vanilla Flavour

10. Raw Material Components (in descending order):

Ingredient, including	%	+/-	Supplier	Country of	GM Status
compound ingredients.				Origin	
Sugar	45-48			EU	GM Free
Full Cream Milk	20-21			EU	GM Free
Powder					
Cocoa Butter	13-18			Ivory Coast,	GM Free
				West Africa	
Cocoa Mass	9-11			Ivory Coast,	GM Free
				West Africa	
Whey Powder	< 5			EU	GM Free
Non-Hydrogenated	< 5			EU	GM Free
Vegetable Fat (Palm					
Oil Blend With Exotic					
Fats					
Palm oil with one or					
more exotic fats: Illipe					
butter, sal fat, Shea					
butter, kokum fat or					
mango kernel oil)					
Emulsifier: Soya	< 1			Brazil, India,	GM Free
Lecithin (GM Free)				Holland	
Vanilla Flavour	< 1			EU	GM Free
Total	100				

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



12. Detail of Critical Control Points

CCP No.	Parameter	Control	Responsibility
1. Raw Material intake	Conformance to specification	Sample & test each delivery of raw materials.	Laboratory
2. Raw Material storage	Correct storage time, stock rotation	Stock rotation systems	Stores
3. Sieves	Integrity of sieves	Sieve inspection	Q.C.
4. Recipe & refining time	Correct times & temperatures	Correct times & temperatures	Production
5. Magnets & metal detection	Correct operation	Magnets and metal detector checked hourly	Q.C.
6. Sieves	Integrity of sieves	Sieve inspection	Q.C.
7. Magnets & metal detection	Correct operation	Magnets and metal detector checked hourly	Q.C.

13. Food Intolerance Data:

The product is **FREE** from the following:

Component	Yes / No	Detail including origin
Additives ; Artificial	Υ	
Additives ; Natural	Υ	
Antioxidants BHA/BHT	Υ	
Artificial Sweeteners	Υ	
Azo and Coal Tar Dyes	Υ	
Benzoates	Υ	
Colours: Artificial	Υ	
Colours: Natural	Υ	
Colours: Nature Identical	Υ	
Egg & Egg Derivatives	Υ	
Flavourings: Artificial / Nature Identical	Υ	
Flavourings: Natural	N	Vanilla
Glutamates, MSG	Υ	
Histamine, Caffeine	N	Contains caffeine
Gluten and Gluten Derivatives	Υ	
Lactose	N	Whey solids, Full cream milk.
Lupin seed	Υ	,
Milk & Milk Derivatives	N	Whey solids, Full cream milk.
Modified Starches	Υ	
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Nuts & Nut derivatives (including tree nuts)	Y	*
(and any possible sources of cross contamination)	-	
Peanuts & Peanut Derivatives	Υ	
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 contains 10mg / kg max
Wheat and Wheat Derivatives	Υ	l sagameters and sagament
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 ?	Υ	Cert i.d.
Or do they have a negative PCR Certificate?		
Processing Aids derived from G.M.O.	Υ	
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,	Y	
offals, gelatin, fat, blood	_	
Fish, Crustacians or Molluscs	Υ	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	

* Note: We do not use or hold nuts on our site however some of our suppliers cannot or will not guarantee their product is free from nuts due to possible cross contamination with transport vessels. Coconut oil is held on site and used in some recipes.

14. Diet Suitability:

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

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

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 k	pehalf of Kluman & Balter:	For and on behalf of: (customer)
Signature:		
Print Name:	Thomas Morrell	
Position:	Technical Assistant	
Date:	19/02/2018	
KB code & Product:	110310 Milk Chocolate Nib	s