



# Kluman and Balter Limited

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## Product Specification

Product	: Rowallan High Ratio Shortening		
Size / weight	: 12.5kg. nett		
K & B Code	: 030170		
Date	: 02.03.15	Issue No.:	1
Reason for Issue : New Issue			

**Product Description:** Vegetable Shortening made using Rapeseed and Palm Oil. Palm content comprised of 55% SG & 45% MB RSPO certified sustainable Palm Oil.

## 2. Analytical Standards:

### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
% FFA	< 0.05	0.2% Max	IUPAC 2.201
PV (M.Equiv / kg)	< 0.5	2.0 Max	AOCS Cd 8 - 53
Lovibond Colour (5.25")	<3.5 (Red)	3.5 Red Max	BS 684 1.14

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

Parameter	Target Value	Limits	Method / Frequency
Texture	Smooth & even	None	N / A
Odour	Free from rancid and foreign odours	None	N / A
Flavour	Free from rancid and foreign flavours	None	N / A

### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	This product is not normally supportive of microbial growth		
Coliforms			
E.Coli			
Salmonella			
Staph A			
Yeasts & Moulds			

### 3. Metal Detection:

Filtered to 1mm

Non Ferrous 4 mm, Ferrous 4 mm, Stainless Steel 4 mm

Frequency of metal checking metal detector: Every hour

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

	Per 100g Typical - as supplied
Energy, Kcals	899/100g
Energy, Kjoules	3696/100g
Protein	0g/100g
Fat	99.9g/100g
of which saturates	42/100g
of which mono-unsaturates	45/100g
of which poly-unsaturates	13/100g
Carbohydrate	0g/100g
of which sugars	0g/100g
of which starch	0g/100g
Sodium	trace/100g
Fibre	0g/100g

### 5. Shelf Life:

Shelf life from date of production: 6 calendar months

### 6. Storage and Transport Conditions:

#### 6.1. Storage Conditions:

Ambient –Store in a cool dry place away from strong light & odours – 14-18°C

#### 6.2. Transport Conditions:

Ambient –Transport in cool dry conditions away from odours & incompatible products (ie. Chemicals etc.)

### 7. Packaging

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

Dimensions (L x W x H) mm:290 x 520 x 533mm

Material and closure: 45 micron LD blue food grade polythene folded & closed

Weight of primary packaging: 25g

Label position: None

Label information: None

Coding information and example: None

#### 7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 265 x 220 x 230

Material and closure: Corrugated cardboard

Weight of secondary packaging: 236g

Label position: Printed carton

Printed information: Product name, Company name, Weight declaration, Country of manufacture, Storage details.

### 7.3 Palletisation:

Palletisation: Units per layer: 10 Layers per pallet: 8

Height of complete pallet:1.2m. Weight of completed pallet:1030kg approx

Type: 4W UK (1000 x 1200mm) Material: Wood.

### 8. Weight Control:

Average weight or minimum weight: Average

Label Weight: 12.5kg

**9. Ingredient Declaration:** Vegetable Oil (Palm & Rapeseed), Emulsifier (E471).

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

Ingredient, including compound ingredients.	%	Supplier	Country of Origin	GM Status
Palm Oil (SG)	37-47%	AAK	See below	Non Gmo
Rapeseed Oil	22-32%	AAK	See below	Non Gmo
Palm Fractions (MB)	20-30%	AAK	See below	Non Gmo
Emulsifier (E471) (MB)	8-15%	AAK	UK	Non Gmo
<b>Total</b>	<b>100</b>			

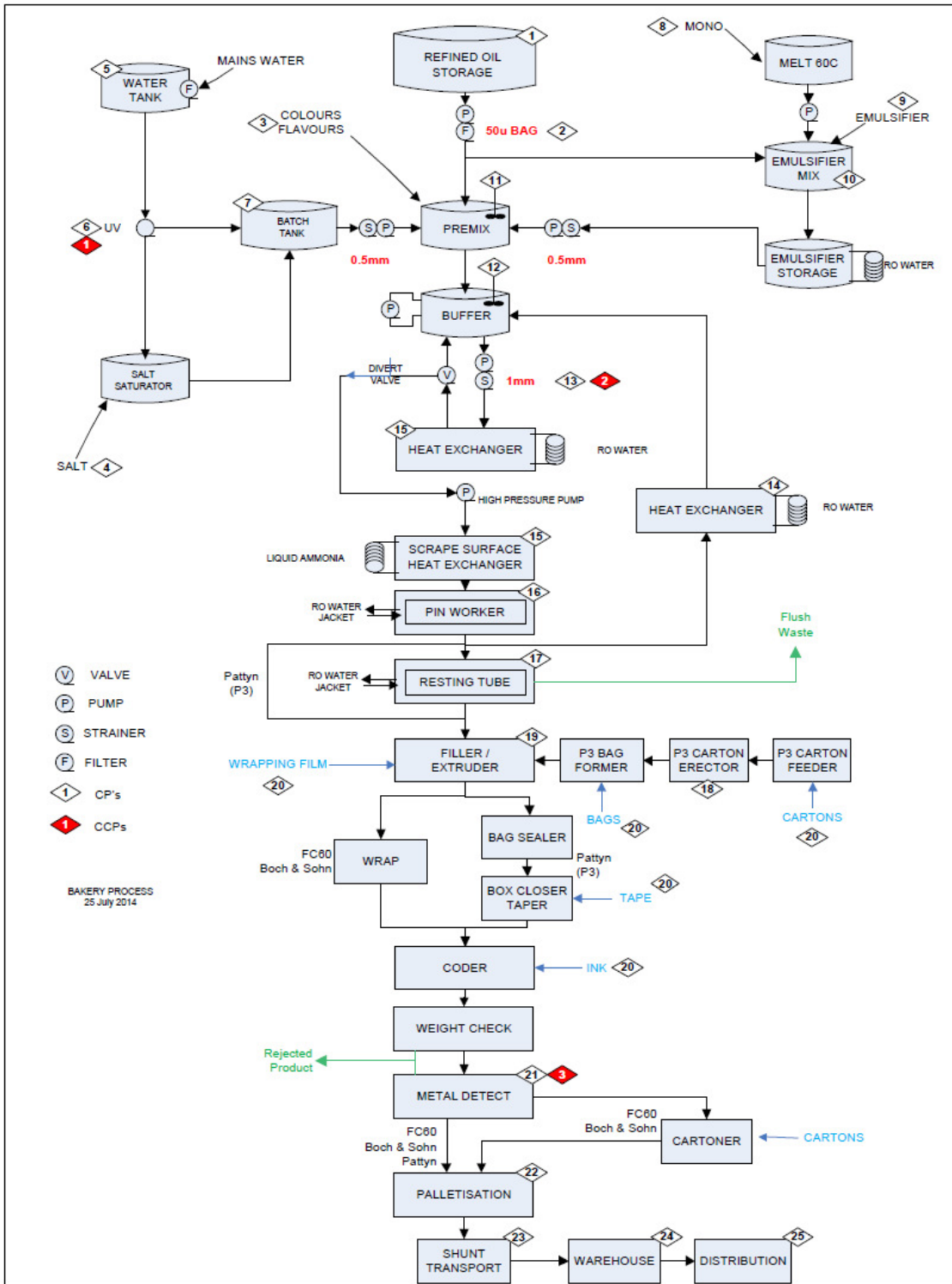
#### COUNTRIES OF ORIGIN OF OILS

**PALM OIL RSPO mass balance/Segregated system :-Papua New Guinea, New Britain, Solomon Islands, Indonesia, Malaysia,** Columbia, Honduras, Peru, Brazil, El Salvador, Ivory Coast, Cameroon, Ghana, Benin, Nigeria.

**RAPSEED (Non GMO):-UK,** Germany, France, Denmark, Poland, Australia

Bold lettering indicates that these origins supply the majority of oil used.

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



## 12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
1	UV Sterilisation	Each 24 hours	Stop, quarantine back to last positive check.	Line leader, Shift Manager
2	Filtration (1.0mm filter)	Each 24 hours	Immediate line stop, quarantine.	Line leader, Shift Manager
3	Metal Detection (4.0mm Fe, 4.0mm Non Fe, 4.0mm SS)	Start, finish & hourly	Immediate line stop, quarantine.	Line leader, Shift Manager

### 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	N	Rapeseed oil
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Lactose	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seeds, celery, celeriac, 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	Y	
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	<b>Y</b>	Ovo - Lacto Vegetarians	<b>Y</b>
Vegans	<b>Y</b>	Muslims / Halal certified	<b>Y*</b>
Jewish / Kosher	<b>Y*</b>	Diabetics	<b>Y</b>
Low Potassium	<b>Y</b>	Coeliacs	<b>Y</b>
Low Sodium	<b>Y</b>	Organic	<b>N</b>

\*Suitable, 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>030170 Rowallan High Ratio Shortening</b>		