



# Kluman and Balter Limited

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## Product Specification

Product	: Whole Red Glace Cherries		
Size / Weight	: 10 Kg		
K & B Code	: 040081		
Date	: 03.04.14	Issue	: 5
Reason for issue	: Description of E number added		

### 1. Product Description: Whole red glace cherries.

### 2. Analytical Standards:

#### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Refractometric solids	72 +/- 2		
ph	3.4 +/- 2		
Sulphur dioxide	<60 ppm		
Arsenic	1 mg per kg max		
Copper	5 mg per kg max		
lead	1 mg per kg max		
Ochratoxin A	Max 10ppb		
Water activity	0.72		
Moisture	25.0% max		

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

Parameter	Target Value	Limits	Method / Frequency
Free syrup	<7%		
Size	16mm – 24mm		
stones	nil	1 per 5kg	
Stone fragments	nil	5 per 5kg	
Foreign material	Absent		
Stalks	nil	1per 5kg	
Blemished stained	15%		
Flavour, odour	Free from off flavours & odours		



### 2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
T.V.C	< 1000 cfu/g		
Yeast & mould	< 100 cfu/g		
Coliforms	<10 cfu/g		
Salmonella	Absent /25 g		
Osmophilic yeasts	< 10/g		

### 3. Metal Detection:

Non-Ferrous: 3.0mm Ferrous: 2.0mm Stainless Steel: 4.0mm  
Frequency of metal checking metal detector: Every hour

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

	Typical Values per 100g (as supplied)
Energy, Kcals	304.6
Energy, Kjoules	1294.6
Protein	0.20g
Fat	0.4g
of which saturates	0.1g
of which mono-unsaturates	0.1g
of which poly-unsaturates	0.1g
Carbohydrate	74.1g
of which sugars	37g
of which starch	37g
Sodium	59mg
Fibre	1.1g

**5. Shelf Life:** From date of production: 12 months . Minimum life on delivery: 3 month

**6. Storage and Transport Conditions:** Store right way up in well ventilated, low humidity surrounding at less than 20°C

#### 6.1. Storage Conditions:

**6.2. Transport Conditions:** Cool, dry, less than 20°C

### 7. Packaging

#### 7.1 Primary Packaging: (unit of sale) – 10 kilo carton

Dimensions (L x W x H) mm: 385mm x 180mm x 170mm

Material and closure: Polyethylene food grade liner in a corrugated carton.

Weight of primary packaging:

Label position: side

Label information:

Coding information and example: best before, batch code,

#### 7.2 Secondary Packaging:

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:

Palletisation: 100 cartons x 10 kilo

Units per layer: 15 Layers per pallet:6 plus 10 cartons on top.

Pallet: 4W GKN 1000 x 1200mm

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

### 8. Weight Control:

Average weight or minimum weight: 10 kilo

Target Weight: 10 kg                  Label Weight: 10kg

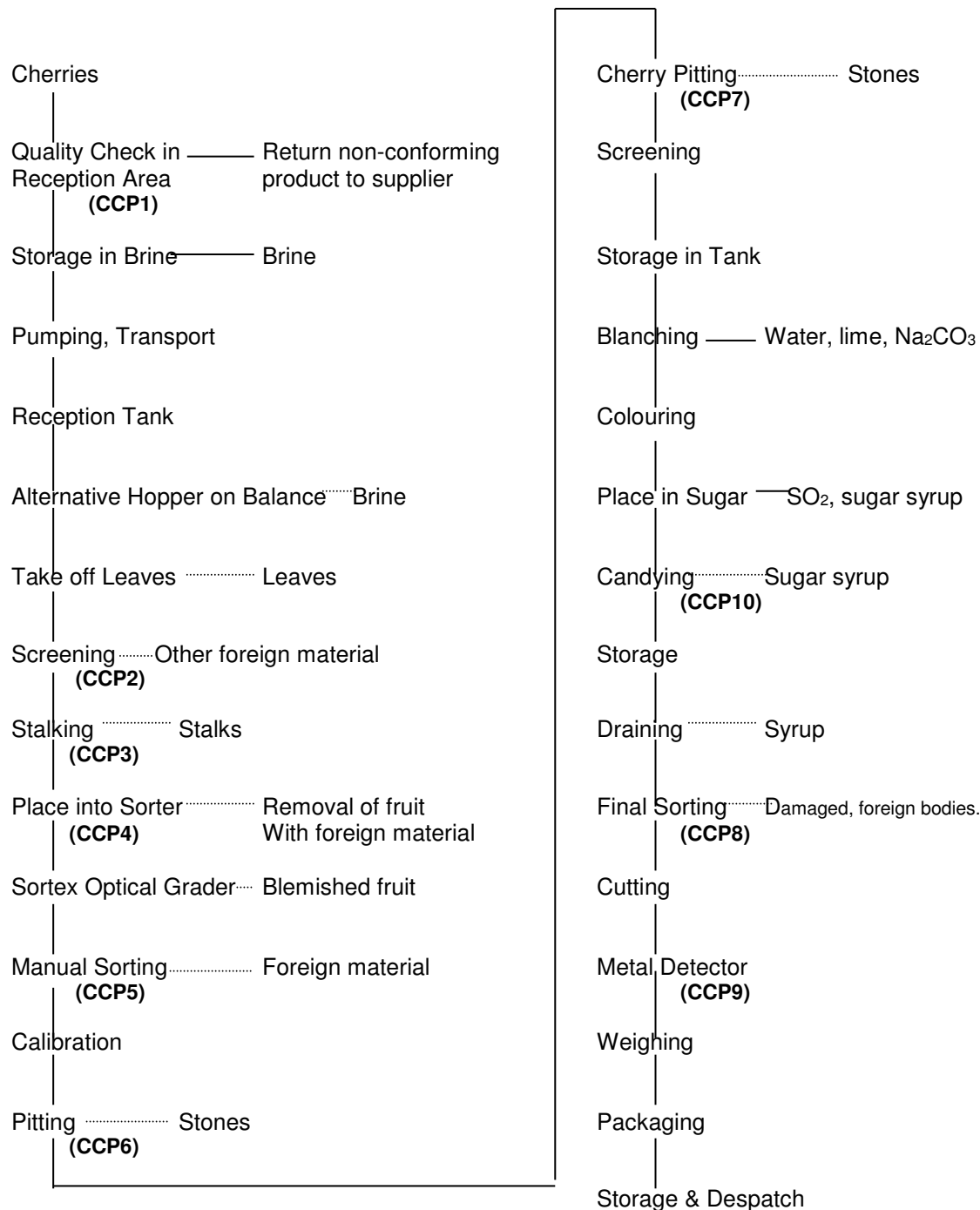
**9. Ingredient Declaration:** Cherries (56%), glucose-fructose syrup, Sugar, preservative (Potassium Sorbate E202 & Sulphur dioxide E220), acidity regulator (Citric acid E330), Colour (Erythrosine E127).

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Cherries	56.097			France	GM Free
Glucose-fructose syrup	35.008			Italy/France	GM Free
Sugar	8.752			France	GM Free
Citric acid	0.070			China	GM Free
Potassium Sorbate E202	0.060			Germany	GM Free
Colour (E127)	0.007			India	GM Free
Preservative (E220)	0.006			France	GM Free
<b>Total</b>	<b>100</b>				

Country of manufacture: France.

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



Haccp controlled throughout processing and packing. Each batch of cherries is sent to an independent outside laboratory for chemical and microbiological analysis on a weekly basis. Tests are carried out every twelve months for Pesticides and six months for Aflatoxins. Samples are retained for 12 months.

## 12. Detail of Critical Control Points

CCP No.	Hazard Identified	Control Procedure	Target Level	Responsibility
1	Receipt of fruit	Each delivery	Reject is not to standard	
2	Screening	Continuous	Effectiveness of screen	
3	Destalking	Continuous	Absence of stalks	
4	Sortex optical grader	Continuous	Absence of blemished fruit	
5	Manual sorting	Continuous	Efficiency of sorting	
6	Pitting	Continuous	Absence of stones and level of side splitting	
7	Pitting	Continuous	Absence of stones and level of side splitting	
10	Draining	Continuous	Level of residual syrup	
8	Final sorting	Continuous	Level of stones, stalks, foreign bodies, blemishes, cut, colour	
9	Metal detection	Continuous	Effectiveness of operation of metal detectors.	

### 13. Food Intolerance Data:

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

Component	Yes / No	Detail including origin
Additives ; Artificial	N	E330
Additives ; Natural	Y	
Antioxidants BHA/BHT	Y	
Artificial Sweeteners	Y	
Azo and Coal Tar Dyes	Y	
Benzoates	Y	
Colours: Artificial	N	E127
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 & lupin derivatives	Y	
Milk & Milk Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seeds, 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	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	N	Contains SO <sub>2</sub> : Guaranteed < 60 ppm, Target < 20 ppm
Wheat and Wheat Derivatives	N	Glucose-fructose syrup
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	

Irradiated ingredients	Y	
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#### 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	N	Diabetics	N
Low Potassium	Y	Coeliacs	N
Low Sodium	Y	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 behalf of Kluman & Balter:		For and on behalf of: (customer)	
Signature:			
Print Name:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	<b>040081 Whole Red Glace Cherries</b>		