



Kluman and Balter Limited

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Product Specification

| | | | |
|------------------|--------------------------|--------|---|
| Product | : Divider Oil | | |
| Size / Weight | : 15 Litre | | |
| K & B Code | : 230036 | | |
| Date | : 11/09/2020 | Issue: | 5 |
| Reason for issue | : Specification reviewed | | |

1. Product Description: A liquid vegetable divider oil.

2. Analytical Standards:

2.1. Chemical:

| Parameter | Target Value | Limits | Method / Frequency |
|------------------|---------------------|------------------|--------------------|
| Peroxide Value | 2.0mEq KOH / Kg oil | Max, when packed | ISO 3960 |
| Free Fatty Acids | 0.15 % | Max, when packed | ISO 660 |
| | | | |
| | | | |
| | | | |

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

| Parameter | Target Value | Limits | Method / Frequency |
|----------------|--------------|-------------------------------------|--------------------|
| Foreign bodies | Absent | None | Each batch |
| Taste | Bland | Free from foreign or rancid taints. | Each batch |
| Smell | Bland | Free from foreign or rancid taints. | Each batch |
| | | | |
| | | | |

2.3. Microbiological:

| Parameter | Target Value | Limits | Method / Frequency |
|--|--------------|--------|--------------------|
| Specifications are not applicable for pure oils as the product is microbiologically inert. | | | |
| | | | |
| | | | |
| | | | |

3. Metal Detection: None

| | | | | | |
|--------------|----|----------|----|------------------|----|
| Non-Ferrous: | mm | Ferrous: | mm | Stainless Steel: | mm |
|--------------|----|----------|----|------------------|----|

Frequency of metal checking metal detector:

4. Nutrition: (State source of data) (Supplier data) McCance & Widdowson's 5th Edition.

| | Typical Values per 100g |
|---------------------------|-------------------------|
| Energy, Kcals | 3696 |
| Energy, Kjoules | 899 |
| Protein | 0 |
| Fat | 99.9 |
| of which saturates | 6.6 |
| of which mono-unsaturates | 57.2 |
| of which poly-unsaturates | 31.5 |
| Carbohydrate | 0 |
| of which sugars | 0 |
| of which starch | 0 |
| Sodium | trace |
| Fibre | 0 |

5. Shelf Life:

Shelf life from date of production: 18 months. Minimum life on delivery: 54 weeks

6. Storage and Transport Conditions:

6.1. Storage Conditions: Ambient

6.2. Transport Conditions: Ambient

7. Packaging

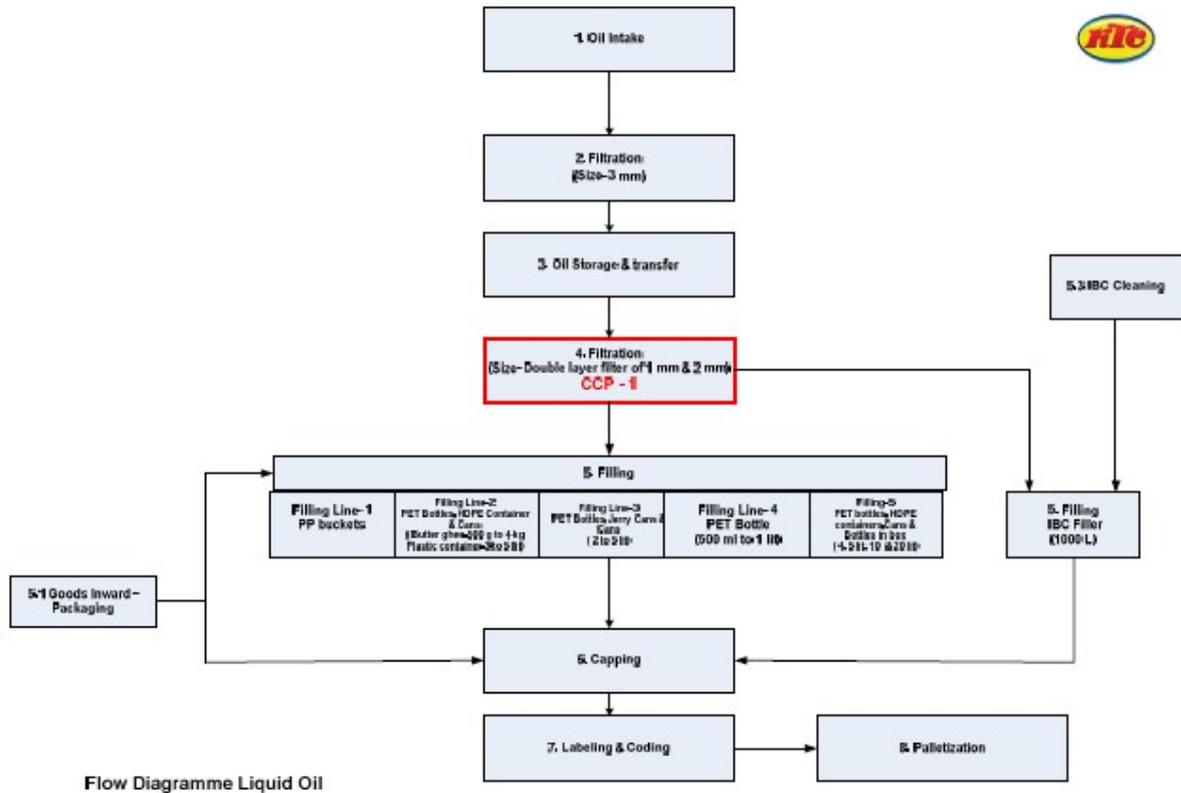
7.1 Primary Packaging:

| | |
|--|---|
| Dimensions (L x W x H) mm x mm x mm: | 235 x 235 x 350 |
| Material and closure: Corrugated carton. | Plastic container with twist-off cap. |
| Weight of primary packaging: | 725grams (plastic) |
| Label position: | Self adhesive label on body of container. |
| Label information: | (As specified by Kluman & Balter) |
| Coding information and example: | BBE and production code; "1234", where "1" = year and "234" represents the Julien day code. |

7.2 Secondary Packaging: n/a

Dimensions (L x W x H) mm:
 Material and closure:
 Weight of secondary packaging:
 Label position:
 Label information:
 Coding information and example:

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



12. Detail of Critical Control Points

| CCP No. | Hazard Identified | Control Procedure | Target Level | Responsibility |
|---------|-------------------|----------------------------------|--------------|----------------|
| CCP 1 | Foreign bodies | Double layer filter 1mm & 2mm | Absent | Production. |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

13. Food Intolerance Data:

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

| Component | Yes / No | Detail including origin |
|---|----------|-----------------------------|
| Additives ; Artificial | N | Antifoaming agent @ 5p.p.m. |
| 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 | Y | |
| Gluten and Gluten Derivatives | Y | |
| Lactose | Y | |
| Lupin Seed | Y | |
| Milk & Milk Derivatives | Y | |
| Modified Starches | 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 | N | Rapeseed oil |
| Sulphites and Sulphur Dioxide | Y | |
| 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 | N* | Diabetics | Y |
| Low Potassium | Y | Coeliacs | Y |
| Low Sodium | Y | 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: | tmorrell | | |
| Print Name: | Thomas Morrell | | |
| Position: | Technical Assistant | | |
| Date: | 11/09/2020 | | |
| KB code & Product: | 230036 Divider Oil, 15 litre | | |