



Kluman and Balter Limited

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Product Specification

Product	: P D V Salt, (Sodium Chloride)		
Size / weight	: 25kg		
K & B Code	: 150130		
Date	: 02/10/2018	Issue No.:	13
Reason for Issue	: Origin Update		

1. Product Description: Fine colourless crystalline product, appears white in bulk. Free flowing. Free from foreign material.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Sodium Chloride	99.9%		Physical/Continuous from sampling points
Moisture	Max 0.10%		Meter/Weekly check
Sodium Sulphate	Max 0.10%		Titration/Daily
Sodium Carbonate	Max 0.05%		Titration/Daily
Trace metals	Max 31.5 ppm		ICP-MS/Quarterly

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

Parameter	Target Value	Limits	Method / Frequency
Bulk Density	1.27 g/cm ³		Weekly
1400 micron sieve	100% passes through		BS sieve/Batch
300 micron sieve	91.0% retained		BS sieve/Batch
Solubility / H ₂ O	35.6 / 100g at 0°C		

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	<40 / g	40 /g	PCA/Quarterly
Total pathogens	0		VRBA/Quarterly
Salt does not support microbiological growth.			

3. Metal Detection:

This occurs at two stages, initially before salt enters the silos, and at packing.

Before silo's; (Safeline detector)

Frequency of check: Continuous

Non Ferrous: 4.0

Ferrous: 2.8

Stainless: 4.0

Method of rejection: Valve reject mechanism

At Packing;(Loma Detector)

Frequency of check: Continuous

Non Ferrous: 4.0

Ferrous: 2.8

Stainless: 6.35

Method of rejection: Bags rejected on conveyor belt.

Intermediate screens: 1.9mm, final screen: 1.2mm, plus magnetic screen.

4. Nutrition: (Source: Periodic table)

	Per 100g Typical
Energy, Kcals	0
Energy, Kjoules	0
Protein	0
Fat	0
of which saturates	0
of which mono-unsaturates	0
of which poly-unsaturates	0
Carbohydrate	0
of which sugars	0
of which starch	0
Sodium	39.4g
Fibre	0

5. Shelf Life:

Shelf life from date of production: 2 years, but in practice indefinite if kept in good storage conditions.

Minimum life on delivery to Kluman & Balter: As above, life not affected providing storage conditions maintained.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Ambient

6.2. Transport Conditions: Ambient

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 580 x 390 x 100mm (approx)

Material and closure: Printed polypropylene bag, heat sealed closure.

Weight of primary packaging:

Label position: Printed on bags.

Label information: Product name, storage conditions.

Coding information and example: Production code is printed on each bag.

7.2 Secondary Packaging: n/a

Dimensions (L x W x H) mm:

Material and closure:

Weight of secondary packaging:

7.3 Palletisation:

Palletisation: Units per layer: 7 bags, Layers per pallet: 7.

Units per pallet: 49

Net Weight of completed pallet: 1225 kg. Height of complete pallet:

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

8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 25kg, +0.5 / -0kg

Label Weight: 25kg

Continuous automatic check weighing

9. Ingredient Declaration (legal): Salt

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Salt	99.9		Confidential	UK	Free
Anti-cake agent E535 (Sodium Ferrocyanide)	15ppm		Confidential	China	Free

Country of manufacture: UK

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

Brine Extraction & Purification

Multi-effect Evaporator

Thickener

Centrifuge

Fluid Bed Drier / Cooler

Silos (CCP1)

Bagging Line (CCP2)

Storage & Loading (CCP3)

Dispatch



13. Food Intolerance Data:

The product is **FREE** from the following: Site only deals with Salt

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	Y	
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Lactose	Y	
Lupin Seed	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seed, celery, celeriac, kiwi fruit	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	N	E535 at 15ppm.
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	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	N
Jewish / Kosher	Y	Diabetics	Y
Low Potassium	Y	Coeliacs	Y
Low Sodium	N	Organic	Y

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:	
Signature:			
Print Name:	Thomas Morrell		
Position:	Technical Assistant		
Date:			
Product:	150130 PDV Salt (Sodium Chloride)		