



The store behind your bakery

Kluman and Balter Limited

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Product Specification

Product Code: TM05

Product: Black Treacle

Description

Black Treacle (a dark brown/black viscous syrup) has a flavour typical of Molasses but with a smoother taste. It is used in rich bakery products, Christmas puddings, rich fruit cakes, toffees, savoury sauces and marinades for cooking. It is also used as a natural food colourant.

Ingredient Declaration

Cane Molasses, Partially Inverted Sugar syrup

Manufactured, Processed and Packed

In the UK

Food Safety

Adopts BRC standard procedures including HACCP and undergoes a process of time & temperature plus inline filtration, and final stage 300micron filter prior to packing.

Packaging:

Bulk Tanker, Intermediate Bulk Container, Plastic Buckets

Chemical/Physical	Minimum	Maximum	Frequency	HPLC
Sucrose%	25	30		HPLC
Invert%	29	34		Calculated
Mineral Matters %		7		
Organic Non-Sugars %		6		
Moisture%	20	21		Analytical
Dry Material	79	80		
Refractometer Brix	80.0	81.0		Bench Refractometer @ 20°C Uncorrected
pH	4.7	6.3		Bench pH Meter Undiluted
Sulphur Dioxide	-	<9ppm		Analytical
Taste	-	-		Bitter Sweet
Texture	-	-		Smooth
Odour	-	-		No Off Odour
Specific Gravity at 20°C	-	1.41		

Shelf Life (Unopened)

18 Months Crystallisation, 18 Months Microbiology.

Recommended Storage

Store in a cool dry environment (15-20°C) Avoid direct sunlight and away from strong odours.

Certification:

BRC, Kosher, Halal (A copy of the certificates are available on request).

Other Declaration:

This product is deemed to be suitable for vegetarians and vegans. Free from GMO (Regs.1829/2003)

Not treated using ionising, radiation, (irradiation), Pesticide (within residue limits)

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Authorised: Ibrahim Belo

Viscosity Indication	
Temperature	Centipoise
20°C	10,000 - 13,500cps
30°C	4,000 - 6,000cps

Heavy Metals	
Typical Content	mg/Kg
Copper	<0.05
Lead	<0.05
Arsenic	<0.05
Mercury	<0.05
Cadmium	<0.05

Microbiological Data	Typically
TVC	<500/g
E. coli	Not Detected in 1g
Salmonella spp.	Not Detected in 25g
Yeasts	<100/g
Moulds	<100/g
Osmophilic Yeasts	<100/g
Osmophilic Moulds	<100/g

Nutritional Data. 100g typically provides	
Energy	1324kJ 312kcal
Fats	0.0g
Carbohydrate (As Sugar)	77.0g
Moisture	19.7g
Protein	0.9g
Sodium (Na)	125mg
Ash	2.4g

Allergen (EU Regs.1169/2011) <i>The following are not used during any part of the process or packing.</i>	Present	Absent
Added Salt		-
Beef/Beef by-products		-
Celery/Celery		-
Crustaceans/Crustacean Derivative		-
Egg/Egg Products		-
Fish/Fish Derivative		-
Gluten ₍₁₎		-
GMO		-
Kiwi Fruit		-
Lupin		-
Maize/Maize Derivative		-
Milk/Lactose		-
Mollusc/Mollusc Derivative		-
Mustard/Mustard Derivative		-
Nut/Nut Oil ₍₂₎		-
Peanut		-
Sesame Seed/Derivative		-
Soya/Soya Derivative		-
Wheat/Wheat Derivative		-
Sulphur Dioxide (SO ₂)*		<9ppm

+ Contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over).
- Free from the mentioned substance (according to the recipe).
(1) Codex guidelines (Standard 118-1981) Gluten <20ppm.
(2) i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts.
*The use of Sulphite is not permitted within our process and recorded as < 9ppm, below the legal declaration level.