



# Kluman and Balter Limited

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## **Product Specification**

Product	: Kaybee Release Agent (E40)		
Size / weight	: 20 Ltr		
K & B Code	: 230055		
Date	: 19/04/2017	Issue No:	2.
Reason for Issue	: Reviewed- Country of origin, E-number and Nutritional value amendments.		

**1. Product Description:** A 100% vegetable release agent (emulsion) for bread and confectionery with a low addition of sugar and/or egg. Suitable for all types of tins and trays.

### **2. Analytical Standards:**

#### **2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Dry matter	40%		Oven drying
Peroxide value	5 (meq O <sub>2</sub> / kg of product max.)		
Iodine value	113 (g iodine / 100g of product, approx)		
Water content	60%		

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

Parameter	Target Value	Limits	Method / Frequency
Viscosity	Ca. 950 (mPas @ 20°C)		
Smoke point	220°C		
Colour	White		
Specific gravity	0.96 kg/litre		

### 2.3. Microbiological: Limits are throughout shelf life

Parameter	Target Value	Limits	Method / Frequency
T.V.C.	<1000 cfu / g	>1000 cfu / g	48h @ 30°C
Y & M	<100 cfu / g	>100 cfu / g	
E.coli	<10 cfu / g	>10 cfu / g	
S. aureas	<20 cfu / g	>20 cfu / g	
Enterobacteriaceae	<100 cfu / g	>100 cfu / g	
Salmonella	Absent in 25g		
Listeria	Absent in 25g		

**3. Metal Detection:** Product is sieved, not metal detected. Sieves are 0.4mm and 0.125mm. Sieve integrity is checked daily at the start of each shift.

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

	Per 100g Typical
<b>Energy, Kcals</b>	<b>376.1</b>
<b>Energy, Kjoules</b>	<b>1546.2</b>
<b>Protein</b>	<b>0</b>
<b>Fat</b>	<b>41.8</b>
of which saturates	<b>2.83</b>
of which mono-unsaturates	26.64
of which poly-unsaturates	11.67
Trans fatty acids	<1.0%
<b>Carbohydrate</b>	<b>0</b>
of which sugars	0
of which starch	0
<b>Sodium</b>	<b>0</b>
<b>Fibre</b>	<b>0</b>

### 5. Shelf Life:

Shelf life from date of production: 12 months

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Dry Ambient 15-20°C. Keep closed after opening.

**6.2. Transport Conditions:** Dry Ambient 15-20°C

### 7. Packaging:

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

Dimensions (L x W x H) : 288 x 246 x 391mm. 44mm diameter opening.

Material and closure: HDPE Jerry Can. 0.952 – 0.956g/cm<sup>3</sup>

Weight of primary packaging: 800g (+/- 32g),

Label position: Front panel

Label information: Product, lot number, best before date.

Coding information and example:

#### 7.1 Secondary Packaging: n/a

#### 7.3 Palletisation:

Palletisation: Units per layer: 16 Layers per pallet: 3

Height of complete pallet: m. Weight of completed pallet: ca. 950 kg

Type: UK 4W Chep pallet (1000mm x 1200mm), Wood

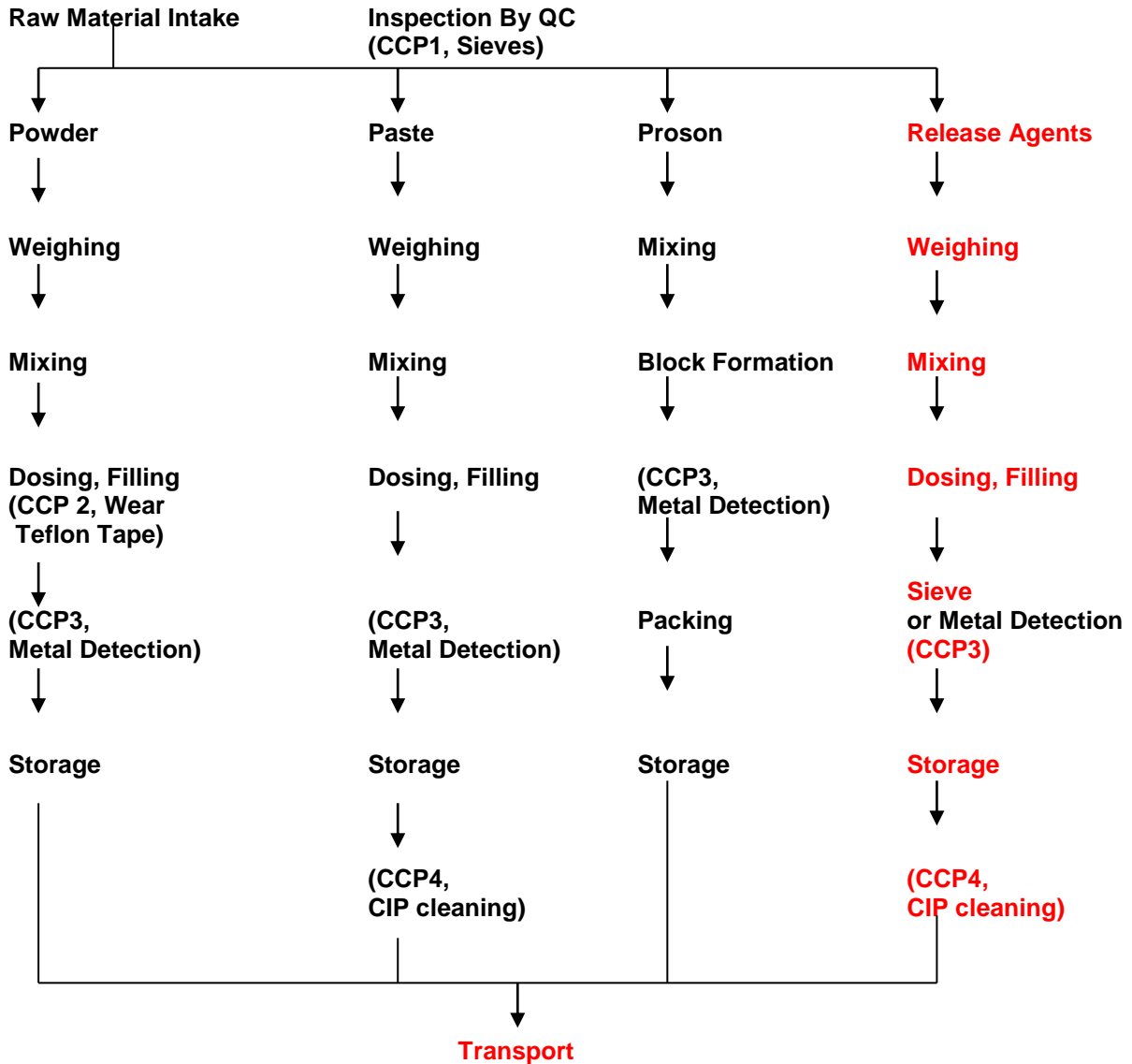
### 8. Weight Control:

Average weight or minimum weight: Minimum.



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

(There are 4 main types of product: Bread improvers and bread mixes in powder form, Bread improvers in paste and liquid form, Proson bread improvers and release agents)





### 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	Y	
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	
Histamine, Caffeine	Y	
Lactose	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Lupin Seed	Y	
Gluten and Gluten Derivatives	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	E476, E903
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 ?	Y	
Or do they have a negative PCR Certificate ?		
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?	Y	
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>N*</b>
Jewish / Kosher	<b>N*</b>	Diabetics	<b>Y</b>
Low Potassium		Coeliacs	<b>Y</b>
Low Sodium		Organic	<b>N</b>

\* 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:	Thomas Morrell		
Position:	Technical Assistant		
Date:	19/04/2017		
KB code & Product:	<b>230055 Kaybee Release Agent (E40)</b>		