



# Kluman and Balter Limited

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## Product Specification

Product	: Raspberry Seedless Jam		
Size / Weight	: 12.5kg		
K & B Code	: 050080		
Date	: 05/03/2018	Issue:	9
Reason for issue	: Slight changes to Nutritional, Chemical		

**1. Product Description:** A uniform dispersion of sieved seedless raspberry pulp in a stable sugar/acid gel, suitable for a variety of bakery products.

Flavour to be characteristic of Raspberry Jam. Prepared with 35g of fruit per 100g. Sugar content 70g per 100g

### 2. Analytical Standards:

#### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
T.S.S	72	70-74%	
pH	3.2	3.0-3.3	

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

Parameter	Target Value	Limits	Method / Frequency
Colour	To comply with agreed standard		Each Batch
Flavour	To comply with agreed standard		Each Batch

**2.3. Microbiological:** There are no microbiological standards set for this product. The effect of low pH and high soluble solids inhibits microbiological growth.

Parameter	Target Value	Limits	Method / Frequency

### 3. Metal Detection:

Non-Ferrous:	4.0mm	Ferrous:	4.0mm	Stainless Steel:	8.0mm
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Frequency of metal checking metal detector: Every half hour

### 4. Nutrition:

Source of data: (Supplier Data):

	Values per 100g
<b>Energy, Kcals</b>	<b>298</b>
<b>Energy, Kjoules</b>	<b>1265</b>
<b>Protein</b>	<b>0.4g</b>
<b>Fat</b>	<b>0.1</b>
- of which saturates	0
- of which mono-unsaturates	0
- of which poly-unsaturates	0
Trans fatty acids	0
<b>Carbohydrate</b>	<b>73.1g</b>
- of which sugars	58.8g
- of which starch	0g
<b>Sodium</b>	<b>Trace</b>
<b>Fibre</b>	<b>1.6g</b>

### 5. Shelf Life:

Shelf life from date of production: 16 months

Minimum life on delivery to Kluman & Balter:

### 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Cool & dry, 5 – 25°C once cooled. Away from taint sources.

**6.2. Transport Conditions:** Cool & dry, 5 – 25°C once cooled. Away from taint sources.

### 7. Packaging:

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

Dimensions (L x W x H) 120mm x 194mm

Material and closure: Polypropylene 12.5 litre, white

Weight of primary packaging: 400g

Label position: Side of bucket.

Label information: Coded on lid with 'L' plus 4 figure Date Code plus Best Before Date (month and year), on a self adhesive sticker.

Coding information and example:

## 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:

## 7.3 Palletisation:

Units per layer:20 Layers per pallet: 4

Pallet type: 4W UK (1200 x 1000mm), wood.

Height of completed pallet:                      Weight of completed pallet:                      kg

## 8. Weight Control:

Average weight or minimum weight: Minimum

Target Weight: 12.5kg                      Label Weight: 12.5kg

**9. Ingredient Declaration (legal):** Glucose - Fructose Syrup, Raspberries, Gelling Agent: Pectin Sugar, Citric Acid E330, Acidity Regulator: Sodium Citrate, Potassium Sorbate E202

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Glucose - Fructose Syrup	62-64		Cargill/ Syral	UK	GM Free
Raspberries	34-36		Iprona	Poland	GM Free
Gelling Agent: Pectin	<1		Danisco	Mexico	GM Free
Sugar	<1		Ragus	See attached below	GM Free
Citric Acid	<1		RZBC	China	GM Free
Acidity Regulator: Sodium Citrate	<1		Gadot	Israel	GM Free
Potassium Sorbate	<1		DFI/ Lehmanns	USA/China	GM Free
<b>Total</b>	<b>100</b>				

Country of manufacture: UK



Countries of Origin.doc

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



#54798 - CV4  
Process Line Flow Dia

## 12. Detail of Critical Control Points:

### PROCESSING DETAILS

1. All ingredients (except pectin) are pre-weighed and transferred into cooking vessels.
2. Ingredients are heated to a pre-determined temperature, 8.5°C below the finished temperature, when pectin is added.
3. Ingredients are boiled to a “finish” temperature when soluble solids content is checked by refractometer. The finished temperature is approximately 106°C, but is dependant on atmospheric pressure. The boiling process takes between 10 - 12 minutes.
4. Finished product is discharged from cooking vessels and then to cooler. Citric acid and sodium citrate solutions are added during discharge.
5. Product is pumped to volumetric piston filler, where the clean empty buckets are filled.
6. Filled buckets are membrane sealed.
7. The buckets are then stacked, widely spread for overnight cooling.
8. The buckets are inspected for seals then lidded and palletised.
9. During production constant quality control checks are taken to ensure consistency of formulation and maintenance of quality.

### 13. Food Intolerance Data:

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

Component	Y or N	Detail if N
Additives ; Artificial	N	E202
Additives ; Natural	N	E330
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, MSG	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	Y	
Lactose	Y	
Milk & Milk Derivatives	Y	
Modified Starches	Y	
Mustard/Mustard seeds, Celery/Celeriac, Kiwi fruit	Y	
Lupin Seed	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	N	E202
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	N	Glucose - Fructose Syrup
Yeast and Yeast Derivatives	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	N	Citric Acid, Glucose - Fructose Syrup, Sodium Citrate
- If No, are they derived from Identity Preserved Source ?		(if Y for maize, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for maize, leave blank)
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?		(if Y for soya, leave blank)
Or do they have a negative PCR Certificate ?		(if Y for soya, leave blank)
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:- (leave blank if not known)

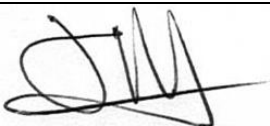
Vegetarians	<b>Y</b>	Ovo - Lacto Vegetarians	<b>Y</b>
Vegans	<b>Y</b>	Muslims / Halal certified	<b>N</b>
Jewish / Kosher certified	<b>N</b>	Diabetics	<b>N</b>
Low Potassium	<b>Y</b>	Coeliacs	<b>Y</b>
Low Sodium	<b>Y</b>	Organic	<b>N</b>

\* 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:	05/03/2018		
KB code & Product:	<b>050080 Raspberry Jam</b>		