



The store behind your bakery

# Kluman and Balter Limited

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## Product Specification

Product	: NH Shortening BMT RSPO 000005 SG		
Size / weight	: 12.5kg. net.		
K & B Code	: 020117		
Date	: 08/03/2018	Issue No:	10.
Reason for Issue	: COO added for Rapeseed Oil. Slight change to physical, nutritional, Shelf life.		

**1. Product Description:** A solid white, aerated shortening, made without hydrogenated oils or fats. The product does not contain any GM components.

## **2. Analytical Standards:**

### **2.1. Chemical:**

Parameter	Target Value	Reject	Method / Frequency
Free Fatty Acids	0.2% max	>0.2%	BS 684, each batch
Peroxide Value	2.0 M.Equiv KOH/ kg	>2.0 M.Equiv KOH/ kg	BS 684, each batch
Unsaponified matter	20 g/Kg	>20 g/Kg	BS 1715-2.5 /Each batch
Iodine Value	60-80 Wij	>80 Wij	Hanus/Each batch
Moisture content	0.1% max	>0.1%	Moisture meter/Each batch
Saponification value	188-203 mg KOH/g	>203 mg KOH/g	ASTM/Each batch

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

Parameter	Target Value	Reject	Method / Frequency
Relative Density	0.88 – 0.90 g/ml	>0.90 g/ml	20°C, each batch
Melting Point	32 – 38°C	>38°C	Each batch
Colour	31 Yellow / 3.1 Red Max	> Target values	Each batch
Odour	Free from off-odours	Presence of off-odour	Each batch
Flavour	Free from off-flavours	Presence of off-flavour	Each batch

**2.3. Microbiological:** Not applicable for pure oils as product is microbiologically inert.


**3. Metal Detection:**

The product is filtered to 300 micron but not metal detected

Non Ferrous mm, Ferrous mm, Stainless Steel mm

Frequency of metal checking metal detector: n/a

**4. Nutrition: (Supplier information)**

	Per 100g Typical
<b>Energy, Kcals</b>	<b>899</b>
<b>Energy, Kjoules</b>	<b>3696</b>
<b>Protein</b>	<b>trace</b>
<b>Fat</b>	<b>99.9g</b>
of which saturates	42.2g
of which mono-unsaturates	39.4g
of which poly-unsaturates	11.6g
Cholesterol	0g
<b>Carbohydrate</b>	<b>0g</b>
of which sugars	0g
of which starch	0g
<b>Sodium</b>	<b>trace</b>
<b>Fibre</b>	<b>0g</b>

**5. Shelf Life:**

Shelf life from date of production: 11 months from date of production.

Minimum life on delivery to Kluman & Balter:

**6. Storage and Transport Conditions:**

**6.1. Storage Conditions:**

Ambient –Store in a cool dry place away from strong light & odours

**6.2. Transport Conditions:**

Ambient –Store in a cool dry place away from strong light & odours

**7. Packaging**

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

Dimensions (L x W x H) mm: 290 x 520 x 533mm

Material and closure: LD blue food grade polythene folded closed

Weight of primary packaging: 25g

Label position:

Label information:

Coding information and example:

**7.2 Secondary Packaging:**

Dimensions (L x W x H) mm:265 x 220 x 230

Material and closure: Corrugated cardboard

Weight of secondary packaging: 236g

Label position: Printed carton

Printed information: Product name, Company name, Weight declaration, Country of manufacture, Storage details

Coding information and example: Best Before End: Month Year.

Production Code: 1234 where 1=year of production, 234=Julien date code.

### 7.3 Palletisation:

Palletisation: Units per layer: 17 Layers per pallet: 5  
Height of complete pallet: 1.2m. Weight of completed pallet: 1106kg approx  
Type: UK (1000 x 1200mm), Wood.

### 8. Weight Control:

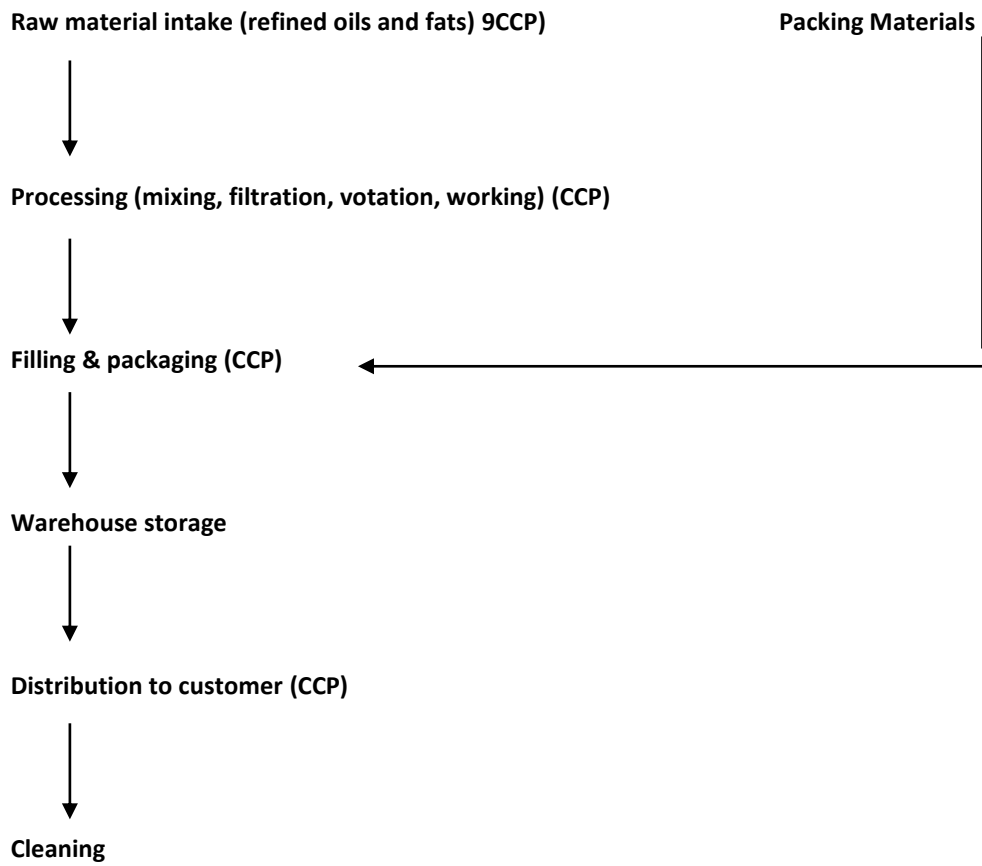
Average weight or minimum weight: Average  
Target Weight: 12.5kg Label Weight: 12.5kg

### 9. Ingredient Declaration (legal): Vegetable Oil

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Vegetable oil (refined and deodorised), non hydrogenated. (80% Palm, 20% Rapeseed Oil)	99.9		Various approved, Members of RSPO	Malaysia, Indonesia & Papua new Guinea (Palm)  UK, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark (Rape)	GM Free

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



## 12. Detail of Critical Control Points

Process Step	Hazards	Control Measures	Target Levels and Tolerance	Monitoring frequency	Corrective Action
<b>Raw material intake</b>	Foreign bodies	Check before unloading	Absence of foreign material	Every delivery, by gatehouse	Reject delivery if not in control
	Water contamination	Check before unloading	Absence of water	Every delivery, by gatehouse	Reject delivery if not in control
	Poor raw material quality	RM specification	As per agreed specification	Every delivery, by gatehouse	Reject delivery if not in control
	Pesticide residues	Available before unloading	As per agreed specification	Every delivery, by gatehouse	Delivery not to be used unless C.O.A. received
	Contamination by non-vegetable oils	Unloading procedures	Zero cross contamination	Every delivery, by QA	Reject delivery if not in control
<b>Processing, filtration</b>	Foreign body contamination	Filter	0.9 mm s/steel filter	Daily for trapped material by engineer	Clean, investigate source of material.
	Filtration error, foreign material in product	Maintenance procedures	Filters undamaged	Weekly by engineer	Replace as required
	Process error	Follow process parameters	Process parameters	Continuous during process	Re-process if not in control
	Aeration error	Follow aeration parameters	Aeration parameters	Continuous during process	Re-process if not in control
	Cross contamination of products	Change over procedures	Follow change over procedures	Continuous during procedures	Reject if not in control
<b>Filling &amp; Packing</b>	Contamination of product by process plant	Filtration & metal detection	Depends on actual machine used	Continuous	Auto reject
	Contamination of product by process plant	Plant check	Absence of possible contaminants	At start up, by production supervisor	Re-clean and re-inspect plant
	Food packaging contact check	Suitability for product	Comply with Regulations	Each delivery, by buyer	Reject packaging
	Coding error	Accuracy & legibility	To specification	Continuous during run, by production	Stop run, correct as necessary
	Labelling error	Compliance with legislation	Comply with Regulations	Each delivery, by QA	Reject labels
	Pest infestation	Pest prevention	Absence of pests	As per pest prevention programme	Pest control
	Product quality at filling	Oil testing	FFA, PV & organoleptic to be in spec	Each filling run, by QA	Reject oil
	Glass contamination	Glass checks	Glass intact	Daily by machine operator	Stop production, correct situation
	Weight control problems	Records & systems	Comply with regulations and spec	As weight control system, by QA	Adjust filler as required
	Scale accuracy problems	Calibration	To scale spec.	Monthly by QA	Re-calibrate
	Product contamination	Change over procedure	1000L of oil regarded as non generic	Each product change over, by production	Quarantine if not in control
<b>Distribution</b>	Vehicle clean & suitable	Vehicle inspection records	Clean, free from wood, glass etc	Each time vehicle loaded, by despatch	Re-clean & re-check vehicle

### 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	N	Rapeseed oil
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	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	
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	Y	
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 ?	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:-

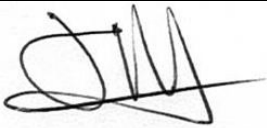
Vegetarians	<b>Y</b>	Ovo - Lacto Vegetarians	<b>Y</b>
Vegans	<b>Y</b>	Muslims / Halal certified	<b>N*</b>
Jewish / Kosher	<b>N*</b>	Diabetics	<b>Y</b>
Low Potassium		Coeliacs	<b>Y</b>
Low Sodium		Organic	<b>N</b>

\* 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:	08/03/2018		
KB code & Product:	<b>020117 Non-Hydrogenated Shortening</b>		