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Product Specification

Product	: Double Cut Mixed Peel		
Size / Weight	: 10 Kg		
K & B Code	: 040111		
Date	: 03.04.14	Issue:	14.
Reason for issue	: Description of E number added		

1. Product Description: A mixture of Candied Orange and Lemon Peel

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Brix	75.5	74-77	Refractometer/Batch
Ph	3.8	3.6-4.0	Meter/Batch
Sulphur dioxide	<10ppm	10 ppm max.	Titration/Expected
Residual Syrup	<6%	6% max	Weight/Batch

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

Parameter	Target Value	Limits	Method / Frequency
Rosetta	<50 per 10kg	50 max per 10kg	Visual/Batch
Stalk fragments	<15 per 10kg	15 max per 10kg	Visual/Batch
Leave fragments	<3 per 10kg	3 max per 10kg	Visual/Batch
Broken stalks (attached)	<10 per 10kg	10 max per 10kg	Visual/Batch

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
T.V.C.	< 5000cfu/g	> 5000cfu/g	PCA/Annually
Yeasts & moulds (osmophilic)	< 100cfu/g	> 100cfu/g	YMA/Annually
Coliforms	< 10cfu/g	> 10cfu/g	VRBA/Annually
E .coli	Absent/1g	Present/1g	VRBA/Annually
Salmonella	Absent/25g	Present/25g	AOAC/Annually

3. Metal Detection:

Non-Ferrous:	1.25mm	Ferrous:	2.0mm	Stainless Steel:	2.4mm
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Frequency of metal checking metal detector: 3 times per day

4. Nutrition: (State source of data) (Supplier data)

	Typical Values per 100g (as supplied)
Energy, Kcals	304kcal/100g
Energy, Kjoules	1294kj/100g
Protein	0.0g/100g
Fat	0.0g/100g
of which saturates	
of which mono-unsaturates	
of which poly-unsaturates	
Carbohydrate	76g/100g
of which sugars	76g/100g
of which starch	
Sodium	0.15mg/100g
Fibre	5.8g /100g

5. Shelf Life: Shelf life from date of production: 24 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Store upright in a well ventilated low humidity area less than 20c

6.2. Transport Conditions: As above

7. Packaging

7.1 Primary Packaging: (unit of sale) –

Dimensions (L x W x H) mm: mm x mm

Material and closure: Corrugated carton.

Weight of primary packaging: 100g

Label position: side

Label information: batch code, best before date,

Coding information and example:

7.2 Secondary Packaging:

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: 10 Layers per pallet:10 ,

Pallet: 4W UK, wood.

Height of completed pallet: m. Weight of completed pallet: 1000kg

8. Weight Control:

Average weight or minimum weight: Minimum.

Target Weight: 10kg Label Weight: 10kg

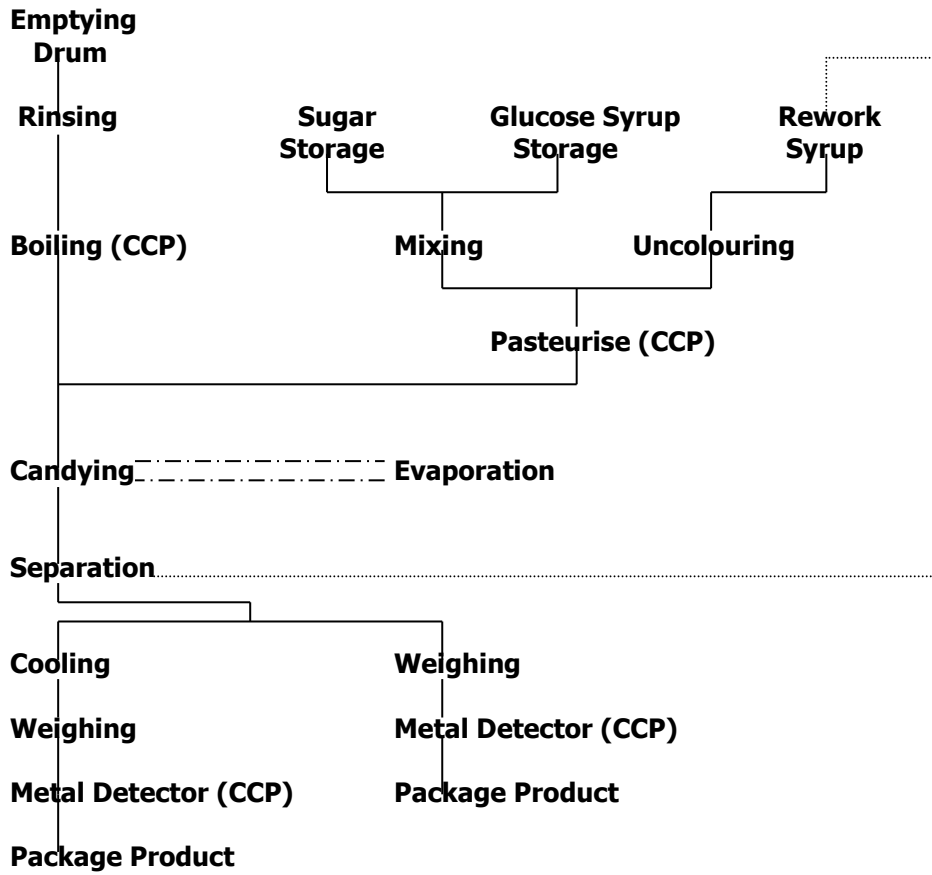
9. Ingredient Declaration: Orange peel, Lemon Peel, Glucose fructose syrup, Salt, Acidity Regulator Citric acid (E330).

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
ORANGE & LEMON PEEL (80% Orange, 20% Lemon)	60-75% (depending on adsorbed syrup)			Italy	Free
GLUCOSE FRUCTOSE SYRUP	25-40% (depending on adsorbed syrup)			Italy	Free
Salt	approx 0,1%			Italy	Free
Citric Acid E330	approx 0,1%			Italy	Free
E220	<0,001% (< 10 ppm)			Italy	Free
Total	100				

Country of manufacture: Italy

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



12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
1	Fruit boiling (min 120°C)	Each batch		Production
2	Pasteurising Syrup solution (min 85°C for 15 mins)	Each batch		Production
3	Metal Detection (Ferrous 1.25mm, non-ferrous 2.0mm, SS 2.4mm).	All cartons tested. Equipment tested 3 times per day.	Rejection mechanism.	QC

13. Food Intolerance Data:

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

Component	Yes / No	Detail including origin
Additives ; Artificial	N	E330, E220
Additives ; Natural	Y	
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	
Lupin Seed	Y	
Milk & Milk Derivatives	Y	
Modified Starches	Y	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	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	E220 in Glucose syrup.
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	N	<10 ppm SO ₂
Wheat and Wheat Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	N	Glucose-fructose syrup
- 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 ?		
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	
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:-

Vegetarians	Y	Lacto-ovo Vegetarians	Y
Vegans	Y	Halal	Not certified
Jewish / Kosher	Not certified	Diabetics	N
Low Potassium	Y	Coeliacs	Y
Low Salt	Y	Organics	N

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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:	Craig Stewart		
Position:	Technical Manager		
Date:			
KB code & Product:	040111 Double Cut Mixed Peel		