



# Kluman and Balter Limited

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## Product Specification

Product	: Strawberry Jam (SSKB)		
Size / weight	: 12.5Kg Bucket		
K & B Code	: 050100		
Date	: 05/03/2018	Issue No. :6	
Reason for Issue	: Slight change to Ingredients COO, Declaration & Percentages, Nutritional.		

**1. Product Description:** Viscous red jam, non-particulate and seedless.

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Total soluble solids	70%	+ / - 3%	Refractometer
pH	3.15	+ / - 0.2	Meter, 20% solution
Acidity	1.00	+ / - 0.3	Titrate c. 0.1M NaOH, 3.5% soln.

**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: 2.5 mm, Ferrous: 2.0 mm, Stainless Steel: 3.0 mm

### 4. Nutrition: (Calculated from McCance & Widdowson)

	Per 100g Typical - as supplied
Energy, Kcals	306g/100g
Energy, Kjoules	1298g/100g
Protein	0.3g/100g
Fat	0.1g/100g
of which saturates	0g/100g
of which mono-unsaturates	0g/100g
of which poly-unsaturates	0g/100g
Carbohydrate	75.2g/100g
of which sugars	60.3/100g
of which starch	0g/100g
Sodium	98mg/100g
Fibre	1.3g/100g

### 5. Shelf Life:

Shelf life from date of production: 16 months

### 6. Storage and Transport Conditions:

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

**6.2. Transport Conditions:** As above.

### 7. Packaging

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

Dimensions (L x W x H) mm: 250mm x 250mm x 250mm.

Material and closure: White plastic bucket, white plastic handle, snap on lid

Weight of primary packaging: bucket 440g, lid 82g

Label position: One A4 label per pallet.

Label information: Product code, best before date, unique id number, product code, weight, description.

Coding information and example: e.g.: bb 070401

#### 7.2 Secondary Packaging: None

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:

Palletisation: 20 buckets per layer: 80 buckets per pallet.

Pallet type: UK (1000 x 1200mm) Wood.

Height of completed pallet: 980 mm. Weight of completed pallet: 1000kg.

### 8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 12.5kg

Label Weight: 12.5kg

### 9. Ingredient Declaration (legal):

Glucose Fructose Syrup, Strawberries (35%), Sugar, Gelling Agent: Pectin (E440), Acidity regulator: Citric Acid (E330), Sodium Citrate(E331), Colouring Anthocyanin, Preservative: Potassium Sorbate (E202)

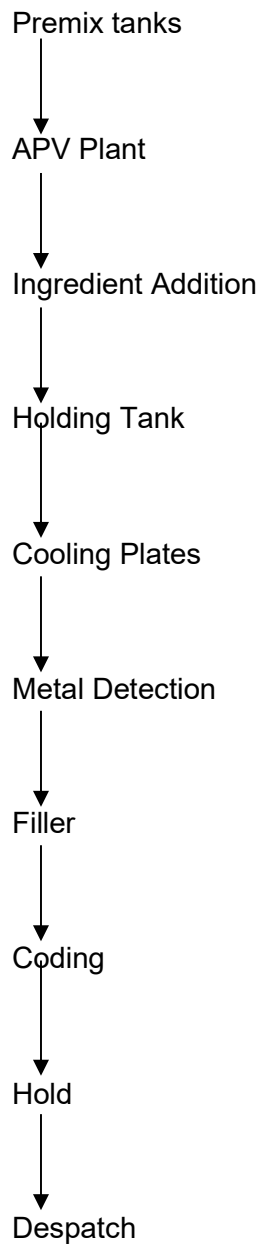
### 10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Glucose Fructose Syrup	60-70	-	Approved	UK, Germany, Netherlands, Poland, Spain, Belgium	Free
Strawberries x 2	30	-	Approved	Spain	Free
Strawberry Puree	5	-	Approved	Spain	Free
Sugar	1-3	-	Approved	Algeria, Belgium, France, Guyana, Guadeloupe, Guatemala, Italy, Malawi, Mauritius, Mozambique, Netherlands, Portugal, Spain, Swaziland, UAE, UK	Free
Pectin (E440)	0.44	-	Approved	Brazil, Denmark, Germany	Free
Citric Acid (E330)	0.20	-	Approved	China	Free
Sodium Citrate (E331c)	0.02	-	Approved	China	Free
Colour: Anthocyanin	0.07	-	Approved	UK/France	Free
Potassium Sorbate (E202)	0.05	-	Approved	China	Free
<b>Total Output</b>	<b>100</b>				

Manufacturer may adjust levels of pectin, acid and acidity regulator to maintain performance characteristics.

Country of manufacture: UK

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



**12. Detail of Critical Control Points**

CCP No.	Parameter	Frequency	Action	Responsibility
1.	Pre-heater plates, micro hazard, outlet temperature to be >100°c	Every 20 minutes	Stop plant, hold run	APV operator
2.	Evaporator / separator foreign body hazard	At start –up and end of run	Do not start up, hold product	APV operator
3.	Plate heat exchanger, to be >5psi	Every 20 minutes	Stop if <5psi, hold product	APV operator
4.	Foreign body hazard, sieve to be intact	After each clean down	Stop plant, hold al product	Hygiene staff
5.	Metal hazard, metal detector	Continuous	Hold product, inspect filter.	Filler operator.

### 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	
Lactose	Y	
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard/Mustard Seeds, 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	N	Residual from fruit pulp – Max 10ppm
Benzoates	Y	
Artificial Sweeteners	Y	
Antioxidants BHA/BHT	Y	
Azo and Coal Tar Dyes	Y	
Preservatives ; Natural	Y	
Preservatives ; Artificial	N	E202
Additives ; Natural	Y	
Additives ; Artificial	N	E440, E331
Flavourings: Natural	N	
Flavourings: Artificial / Nature Identical	Y	
Glutamates, MSG	Y	
Colours: Natural	N	Anthocyanin
Colours: Nature Identical	Y	
Colours: Artificial	Y	
Potassium Based Salt Substitute	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	
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:

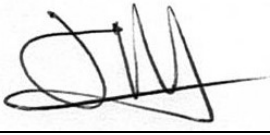
The product is **SUITABLE** for the following diets:-

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>N</b>
Low Potassium	<b>Y</b>	Coeliacs	<b>Y</b>
Low Sodium	<b>Y</b>	Organic	<b>N</b>

#### 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>050100 Strawberry Jam</b>		