



Kluman and Balter Limited

i o Centre
Unit 8
Lea Road
Waltham Cross
EN8 7PG

Tel: 01992 704000

Technical Department

Tel: 01992 704002

Fax: 01992 764937

E: technical@kaybeefoods.com

Product Specification

Product	: Nibbed Sugar		
Size / weight	: 25kg		
K & B Code	: 010175		
Date	: 29.11.11	Issue No.	: 6
Reason for Issue	: Revised		

1. Product Description: Regular white sugar nibs, sweet but no odour

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Sucrose	99.5%		Continuous
Invert sugar	Max 0.04%		Continuous
Ash	Max 0.011%		Continuous
Organic Material	Trace		
Colour	Max 22.5 ICU		Continuous
SO ₂	Max 10 mg/kg		Continuous

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

Parameter	Target Value	Limits	Method / Frequency
Particle size	10% max retained on 4mm sieve 80% max retained on 2.5mm sieve 12% max retained on 1.6mm sieve 4% max through 0.4mm sieve		Std sieve set.
Bulk density	0.76 g/cm ³ settled, 0.68g/cm ³ unsettled		

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	500	Max 3000	
Coliforms	Not tested	Not tested	
E.Coli	Absent in 0.1g	Detected in 0.1g	
Salmonella	Absent in 25g	Detected in 25g	
Staph A	Absent in 0.1g	Detected in 0.1g	
Yeasts & Moulds	10	100	

3. Metal Detection:

Non Ferrous 2.0mm, Ferrous 2.0mm (in line), Stainless Steel 2.4mm 1500-9000 gauss perm magnet (in line)
2mm Screen (in line)

4. Nutrition: (Source: McCance & Widdowson, 5th Edition)

	Per 100g Typical - as supplied
Energy, Kcals	400/100g
Energy, Kjoules	1700/100g
Protein	trace/100g
Fat	0/100g
of which saturates	0/100g
of which mono-unsaturates	0/100g
of which poly-unsaturates	0/100g
Carbohydrate	99.95g/100g
of which sugars	99.95g/100g
of which starch	0g/100g
Sodium	trace/100g
Fibre	0.1/100g

5. Shelf Life:

Shelf life from date of production: Indefinite if kept in good storage conditions.
Minimum life on delivery to Kluman & Balter: As above, life not affected providing storage conditions maintained.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Ambient

6.2. Transport Conditions: Ambient

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm: 600 x 390 x 130mm (approx)
Material and closure: Multi-wall paper sack, outer ply white, 2-colour printed, fill-seal closure.
Weight of primary packaging:
Label position: Printed on bags.
Label information: Product title, manufacturer, date of production, batch code.
Coding information and example: Date of production and batch i.d. ink jet printed on bag.
European directive 2000/13, article 9 exempts this product from the need for a best before date.

7.2 Secondary Packaging: None

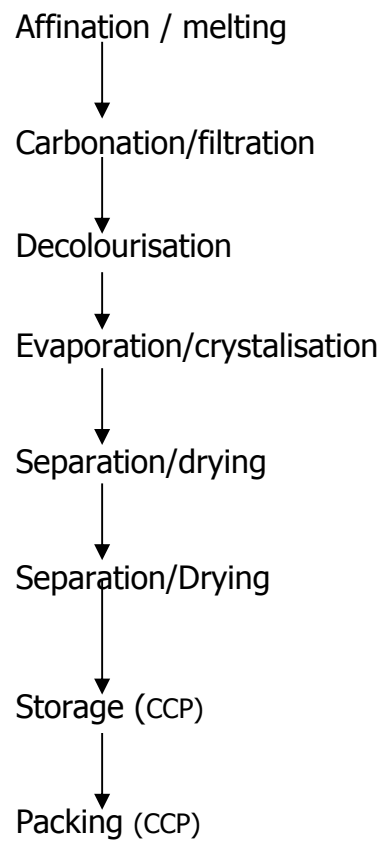
Dimensions (L x W x H) mm:
Material and closure:
Weight of secondary packaging:

7.3 Palletisation:

Palletisation: Units per layer: 5 bags Layers per pallet: 8.
Height of complete pallet: 1020mm
Type: UK (1000 x 1200mm): Material: Wood

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

From Unrefined Cane Sugar:



All screens, permanent magnets and metal detectors are after crystallisation stage.

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 seed, celery, 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	May be carry over from refining.
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 ?		
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	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	Y
Jewish / Kosher	Y	Diabetics	N
Low Potassium	Y	Coeliacs	Y
Low Sodium	Y	Organic	N

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:	010175 Nibbed Sugar		