



# Kluman and Balter Limited

Unit 8  
The i.o. Centre  
Lea Road  
Waltham Cross  
EN9 1AS

Tel: 01992 704000

Technical Department

Tel: 01992 704002

Fax: 01992 764937

E: technical@kaybeefoods.com

## Product Specification

Product	: Mixed Fruit Jam		
Size / weight	: 12.5Kg Bucket		
K & B Code	: 050050		
Date	: 16/01/2019	Issue No:	11.
Reason for Issue	: Sodium Citrate amended to Trisodium.		

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

**2. Analytical Standards:**

**2.1. Chemical:**

Parameter	Target Value	Limits	Method / Frequency
Total soluble solids	68%	+ / - 2%	Refractometer
pH	<3.6	>3.6	Meter, 20% solution
Acidity	0.80	+ / - 0.3	Titrate c. 0.1M NaOH, 3.5% soln.
Viscosity		500 - 1200	Each batch

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

Parameter	Target Value	Limits	Method / Frequency
Colour	Red, to comply with agreed standard		Each Batch
Flavour	To comply with agreed standard, characteristic of mixed fruit jam with no off flavours		Each Batch
Odour	To comply with agreed standard, characteristic of mixed fruit jam with no off odours		Each Batch
Texture	Smooth, set jam		Each Batch

### 2.3. Microbiological:

There are no microbiological standards set for this product. The effect of processing conditions, low pH and high soluble solids / low Aw inhibits microbiological growth.

Parameter	Target Value	Limits	Method / Frequency

### 3. Metal Detection:

Non Ferrous: 2.5 mm, Ferrous: 1.5 mm, Stainless Steel: 3.0 mm In-line metal detector.  
Frequency of testing: Pre and post production run and half hourly.  
Product is also sieved through 1/16 inch sieve, checked per and past production run.

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

	Per 100g Typical
<b>Energy, Kcals</b>	<b>278</b>
<b>Energy, Kjoules</b>	<b>1183</b>
<b>Protein</b>	<b>0.15g</b>
<b>Fat</b>	<b>0.04g</b>
of which saturates	0g
of which mono-unsaturates	0g
of which poly-unsaturates	0.03g
<b>Carbohydrate</b>	<b>68.94g</b>
of which sugars	55.38g
of which starch	13.57g
<b>Sodium</b>	<b>50mg</b>
<b>Fibre (AOAC)</b>	<b>0.13g</b>

### 5. Shelf Life:

Shelf life from date of production: 9 months  
Once opened, it should ideally be used within 10 days and stored in a refrigerator

### 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: 270mm x 270mm x 263mm

Material and closure: 45 micron food grade blue polyethylene liner inside white plastic bucket, white plastic handle, red 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: 16 cases x 4 layers: 64 buckets per pallet.  
 Pallet type: UK (1000 x 1200mm) Wood.  
 Height of completed pallet: 1222mm . Weight of completed pallet: 850kg.

### 8. Weight Control:

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

### 9. Ingredient Declaration (legal):

Glucose-Fructose Syrup, Mixed Fruits (Apples, Plums, Rhubarb),  
 Colour (Anthocyanins), Gelling Agent (Pectin), Citric Acid, Flavouring, Acidity Regulator (Sodium Citrates),  
 Preservative (Potassium Sorbate), Anti-oxidant (Ascorbic Acid).

Prepared with 35g of fruit per 100g.  
 Total sugar content 68g per 100g

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

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Glucose Fructose Syrup	83.866	-		UK / Belgium / France / Italy / Netherlands	GM Free
Apple	35.016	-		UK / Belgium / Germany / Poland / Spain	GM Free
Plum	1.401	-		Chile / Germany / Spain	GM Free
Rhubarb	1.229	-		Belgium / Poland	GM Free
Anthocyanins E163	0.375			United Kingdom, France, Turkey, China	GM Free
Pectin (E440),	0.339	-		Germany	GM Free
Citric Acid (E330),	0.226	-		China, Belgium, Germany	GM Free
Raspberry Flavour	0.162	-		UK, Germany, USA	GM Free
Trisodium Citrate E331iii	0.154			Austria / Belgium / China	GM Free

Potassium Sorbate E202	0.080			China	GM Free
Anti-oxidant (Ascorbic Acid).	<0.080			China, Belgium, Germany	GM Free
Total	122.848%				

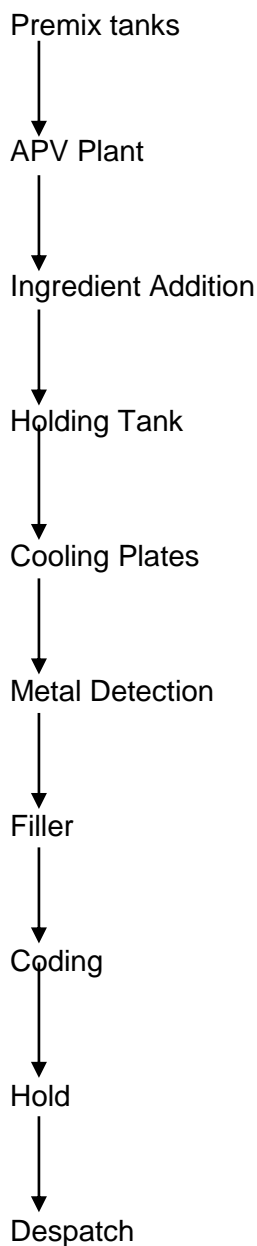
22.848% water lost during cooking of Jam

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

Country of manufacture: UK

historically where appropriate we have added 10% jam press to this type of recipe formulation, this would explain the Ascorbic omission from the specification

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



## 12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
1a	Introduction of Physical contamination (Metal) from inline filter becoming damaged and passing into the product.	Start and end of every production run.	In the event that the Filter is found to be damaged the following actions must be taken: 1. Stop the process. 2. Contact Area Manager & Member of the Process Control Team. 3. All stock since the last positive check is to be placed on hold. 4. Document all actions taken. Actions in the event of a failure will be implemented by the Area Manager, Process Control Team or Technical. The final decision on the stock will be taken by the Technical Manager.	Operations & Process Control
1b	Introduction of physical contamination (Rubber) due to damage of the connecting seals becoming damaged during changeovers.	Start and end of every production run.	In the event that the Filter seal is found to be damaged the following	Operations & Process Control

			<p>actions must be taken: 1. Stop the process. 2. Contact Area Manager &amp; Member of the Process Control Team. 3. All stock since the last positive check is to be placed on hold. 4. Document all actions taken. Actions in the event of a failure will be implemented by the Area Manager, Process Control Team or Technical. The final decision on the stock will be taken by the Technical Manager.</p>	
1c	Survival of physical contamination due to the filter being damaged, not integral and allowing foreign matter to pass.	Start and end of every production run.	<p>In the event that the Filter is found to be the incorrect size or damaged the following actions must be taken: 1. Stop the process. 2. Contact Area Manager &amp; Member of</p>	

			<p>the Process Control Team. 3. All stock since the last positive check is to be placed on hold. 4. Document all actions taken. Actions in the event of a failure will be implemented by the Area Manager, Process Control Team or Technical. The final decision on the stock will be taken by the Technical Manager.</p>	
--	--	--	---	--

### 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	N	
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	Y	
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	E330, E440, E331iii
Flavourings: Natural	Y	
Flavourings: Artificial / Nature Identical	N	Nature Identical
Glutamates, MSG	Y	
Colours: Natural	N	E163
Colours: Nature Identical	Y	
Colours: Artificial	Y	
Potassium Based Salt Substitute	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	N	Glucose Fructose Syrup, E330
- 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>

\* 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:	16/01/2019		
KB code & Product:	<b>050050 Mixed Fruit Jam</b>		