



Kluman and Balter Limited

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PRODUCT SPECIFICATION

Product Name	Digestive Biscuit Crumb	
Product Code	KB-01	
Country Of Origin	United Kingdom	
Flavour and Aroma	Typical of biscuit with no off odour or flavour	
Texture	Crisp	
Appearance	Golden brown biscuit crumb.	
Ingredients	Fortified Wheat Flour, Wholemeal Wheat Flour, Vegetable Shortening (Palm, Rapeseed), Sugar, Partially Invert Sugar Syrup, Raising Agents, Salt.	
Ingredient Declaration	Fortified Wheat Flour (Wheat Flour , Calcium Carbonate, Iron, Nicotinamide, Thiamine), Wholemeal Wheat Flour, Vegetable Shortening (Palm Oil [SG], Rapeseed Oil), Sugar, Partially Invert Sugar Syrup, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Salt.	
Ingredients List	%	Country of Origin
Fortified Wheat Flour	41 – 54	UK
Wheat Flour	40 – 53	UK
*Calcium Carbonate	* <1	UK
*Iron		USA, Sweden
*Nicotinamide		China, USA, India
*Thiamine		China
Wholemeal Wheat Flour	15 - 27	UK
Vegetable Shortening	10 – 22	
Palm Oil:	4.8 – 10.56	Malaysia, Indonesia, Papua New Guinea
Rapeseed Oil:	3.2 – 7.04	UK, Germany, France, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Australia, Denmark
Sugar	4 – 16	UK, France
Partially Invert Sugar Syrup	1 - 11	Refined in UK, Raw sugar from; UK, Barbados, Belize, Fiji, Guyana, Reunion, Lao, Cambodia, Brazil, Australia, Mozambique
Raising Agents:		
Sodium Bicarbonate (E500)	< 2	UK
Ammonium Bicarbonate (E503)	< 2	UK, Germany
Salt	<1	UK, Netherlands
RSPO	Membership Number: 9-0772-14-000-00 Certificate Number: BMT-RSPO-000429	

Reference No:KB-01
Revision: 4

Issue Date: 24/01/20

Issue No: 4

Pack Weight	Crumb: 25kg. Sizes can be adjusted to Customers requirements
Packaging Material	Food Grade Polythene bags. Packed in layers of five, stretch wrapped and if required protected by a cardboard surround
Pallet Configuration: For 25kg and 20kg Bags. This does not apply to all bag sizes. Please contact us for Pallet configuration of other bag sizes.	Crumb (25kg) Units per layer: 5 Layers per Pallet: 8 Units per pallet: 40 Pallet height: 1.83 metres
Storage Conditions	Ambient – Cool, dry conditions out of direct sunlight. Once opened, store in an airtight container. This product is subject to clumping if kept in cold conditions.
Shelf Life	4 months from Production Date, once opened use within 2 weeks

Physical Parameters

Parameter	Value	Dimension	Tolerance	Method	Remarks
Carbonised Material	0.025	% W/W	MAX	Visual/Count	
Wheat Husk >10mm	20	Per tonne	MAX	Visual/Count	
Foreign Bodies	Free from all foreign materials especially glass, hard plastic & metal				
Infestation	Free from live Infestation or prior Infestation				
Crumb available in the following grades	2.5mm, 3mm, 5mm, 6mm, 7.5mm, 10mm & Pieces Pea Shaped Biscuits – 6mm & 10mm				

Microbiological Standards	
	Maximum
TVC	5 x 10 ³ cfu/g
Enterobacteriaceae (presumptive)	10 cfu/g
Coagulase Positive Staphylococci	100 cfu/g
Bacillus cereus (presumptive)	100 cfu/g
Yeasts	100 cfu/g
Moulds	1,000 cfu/g

Allergen Information

Allergen	Present in product	Present on the Production Line	Present in Factory
Peanut	NO	NO	NO
Treenuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Milk	NO	YES	YES
Sulphites	NO	NO	NO
Egg	NO	NO	NO
Soya	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Cereals containing Gluten	Wheat	YES	YES
	Barley	NO	NO
	Oats	NO	NO
	Spelt	NO	NO
	Rye	NO	NO
Kamut	NO	NO	NO
Lupin	NO	NO	NO
Molluscs	NO	NO	NO
Crustaceans	NO	NO	NO
Fish	NO	NO	NO

Present	Wheat / Gluten	Possible Cross Contamination	Milk
Allergens as defined by Regulation No. EC 1169/2011			

Nutritional Information

Nutritional Information (per 100g):	Source of data: Calculation
Energy, kcals	457
Energy, kJ	1918
Fat	16.1g
Of which - saturates	7.24g
- unsaturated	Mono 6.08g
- unsaturated	Poly 2.08g
Carbohydrates	71.4g
Of which sugars	20.8g
Fibre	4.1g
Protein	8.50g
Salt	1.0g

Is the product suitable for:	Yes	No
Ovo – Lacto Vegetarians	√	
Vegans		√ - due to possible cross-contamination
Orthodox Jewish Diet (Kosher)		√ - not certified
Coeliacs		√ - Presence of wheat

HARA Information

Sub Component within Material	Aw	pH	% Moisture (max)	% Alcohol	% Propylene Glycol	Heat Process	Washing Controls	Positive Release
Fortified Wheat Flour	0.6	6.5	15	n/a	n/a	n/a	Cleaned, prepared and grist to customer / product requirements prior to milling.	No
Wholemeal Wheat Flour	n/a	n/a	15	n/a	n/a	n/a	Cleaned, prepared and grist to customer / product requirements prior to milling.	No
Vegetable Shortening	n/a	n/a	0.05	n/a	n/a	240°C minimum.	n/a	Yes
Sugar	n/a	n/a	0.05	n/a	n/a	n/a	n/a	No
Partially Inverted Sugar Syrup	n/a	4.0-6.0 (50% solution)	17.00	n/a	n/a	70° C in process vat for 40 mins	n/a	No
Sodium Bicarbonate E500	n/a	8.6 max (5% solution)	0.01	n/a	n/a	n/a	n/a	No
Ammonium Bicarbonate E503	n/a	7.8 (1% solution)	0.5	n/a	n/a	n/a	n/a	No
Salt	n/a	n/a	0.10	n/a	n/a	n/a	n/a	No

Signature:	
Print Name:	S Kindley
Position:	Deputy Technical Manager
Date:	18.01.2021