



Kluman and Balter Limited

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Product Specification

Product	: KB Coffee Glace Compound		
Size / weight	: 3kg		
K & B Code	: 240105		
Date	: 27/06/2022	Issue No:	8.
Reason for Issue	: Nutritional's updated.		

1. Product Description: A high quality viscous flavouring and colouring material based on coffee, natural & nature identical flavourings. Suitable for adding to sponge & cake batters, fondants & filling creams.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Refractometer solids	73-77%		
Moisture	31.43g		

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

Parameter	Target Value	Limits	Method / Frequency
Colour	To standard		

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
Total Plate Count	<1000 cfu/g	>1000 cfu/g	37°C
Yeasts and moulds	<100 cfu/g	>100 cfu/g	30°C
Coliforms	<10 cfu/g	>10 cfu/g	37°C
Escherichia Coli	<10 cfu/g	>10 cfu/g	
Staphylococcus aureus	<20 cfu/g	>20 cfu/g	
Salmonella	Absent in 25 g	Absent in 25 g	

3. Metal Detection:

Non Ferrous 5 mm, Ferrous 5 mm, Stainless Steel 5mm

Frequency of metal checking metal detector: every batch.

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

	Per 100g Typical
Energy, Kcal	231.76
Energy, Kjoules	983.47
Protein	0.64g
Fat	0.02g
of which saturates	0.01g
of which mono-unsaturated	0.00g
of which poly-unsaturates	0.00g
Carbohydrate	60.22g
of which sugars	17.47g
of which starch	-
Sodium	145.67mg
Fibre	2.79g

5. Shelf Life: Shelf life from date of production: 9 months.

Minimum life on delivery to Kluman & Balter: 5 months.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Cool dry conditions. Temperature 5^omin – 25^omax.

6.2. Transport Conditions: Delivered by own vehicles of good hygienic standards, used only for the transporting of foodstuff. Dry, away from direct sunlight.

7. Packaging

7.1 Primary Packaging: (unit of sale) – 3 litres.

Dimensions (L x W x H) mm: Height 140mm x Width 100mm, Depth 221, Neck Diameter 40mm.

Material and closure: high-density polyethylene bottle with handle and screw cap lid.

Weight of primary packaging: 80 g.

Label position: side of bottle.

Label information: Product title, net weight, production code.

Coding information and example: 6 figure code = 1 x 2 figures – day of production; 3 x 4 month of production; fig. 5 – year; fig. 6 – Batch No. on day. BB states: day, month, year.

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: 292 x 204 x 282

Material and closure: Cardboard carton – K300/T200/112BC.

Weight of secondary packaging: N/A

Label position: N/A

Label information: nil.

Coding information and example: N/A

7.3 Palletisation:

Units per layer: 18 Layers per pallet: 6;

Pallet: 4WUK (1200 x 1000), Wood

Height of completed pallet: 1.25 m. max. Weight of completed pallet: kg.

8. Weight Control:

Average weight or minimum weight: Minimum weight.

Target Weight: 3 kg

Label Weight: 3 kg

9. Ingredient Declaration (legal): Glucose Syrup, Water, Colours (E102, E122, E150c), Instant Coffee, Flavouring, Acidity Regulator (E260).

10. Raw Material Components (in descending order):

Ingredient, including compound ingredients.	%	Supplier	Country of Origin	GM Status
Glucose Syrup	60-70		UK, France, Belgium	Non GM
Water	10-20		UK	Non GM
Colourings (E102***, E122***, E150c)	1-10		UK, Belgium, Finland, France, Germany, Italy.	Non GM
Instant Coffee	1-10		Vietnam	Non GM
Flavouring	1-10		EU	
Acidity Regulator (E260)	<1		UK	Non GM
Total	100			

Country of manufacture: UK

***E102 & E122: Warning, these colours may have an adverse effect on activity and attention in children.

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



QMA 0011 HACCP
PROCESS CHART V2'

12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
1. Raw Material,	Contamination chemical or physical. Microbiological contamination. Aflatoxins.	Depend on products: Cocoa, Dried Eggs and Nuts – Each batch. Water – Quarterly. Acids, Flavours, Margarines – Each batch.	Reject (auto)	Production
2. Ingredients Storage.	Contamination chemical or physical. Microbiological contamination. Pest infestation	Contamination chemical or physical.- daily. Physical contamination by pests – 8 times per annum.	Reject.	Production Manager, Quality Representative.
3. Debagging Decanting.	Contamination chemical or physical. Nut Contamination.	Supervision - each batch. Contamination chemical or physical.- daily. Physical contamination by pests – 8 times per annum.	Reject./ rework. Eradicate pests and destroy contaminated product.	Production Manager, Quality Representative.
4. Mixing/ Preparation	Contamination chemical or physical.	Supervision - each batch. Contamination chemical or physical.- daily. Physical contamination by pests – 8 times per annum.	Reject./ rework. Eradicate pests and destroy contaminated product.	Production Manager, Quality Representative.
8. Measuring, Filling, Closing.	Contamination chemical or physical or microbiological. Inability to check traceability for recall purposes.	Each time a change is made. Each batch.	Change supplier, Reject, Retraining.	Production Manager, Quality Representative
9. Metal Detection.	Metal Contamination.	Each Batch.	See production sheet	Operator.
10. Storage	Contamination chemical or physical. Quality deterioration.	See cleaning and Maintenance Schedules.	Re-clean, Visual check. Schedule signed.	Warehouse supervisor.
11. Delivery / Distribution	Spore growth due to poor stock control. Damage goods packaging.	Each order, Each delivery.	Inform quality Representative. Reject Vehicle.	Warehouse supervisor. Quality Representative.
12. Cleaning / Disinfection	Introduction of high levels of contaminants from surfaces. Cross contamination.	Cleaning and Disinfection before start up at every batch and to schedules.	Reclean and disinfect.	Production Manager

13. Food Intolerance Data:

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

Component	Yes / No	Detail including origin
Additives ; Artificial	N	E102, E122, E150c, E260
Additives ; Natural	Y	
Antioxidants BHA/BHT	Y	
Artificial Sweeteners	Y	
Azo and Coal Tar Dyes	N	E102, E122
Benzoates	Y	
Colours: Artificial	N	E150c
Colours: Natural	Y	
Colours: Nature Identical	Y	
Egg & Egg Derivatives	Y	Used on site
Flavourings: Artificial / Nature Identical	N	
Flavourings: Natural	Y	
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	Y	Used on site
Histamine, Caffeine	N	Caffeine in coffee
Lactose	Y	Used on site
Lupin Seed	Y	
Milk & Milk Derivatives	Y	Used on site
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Modified Starches	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	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	N	Glucose Syrup
Yeast and Yeast Derivatives	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	Used on site
- 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*	Ovo - Lacto Vegetarians	Y*
Vegans	Y*	Muslims / Halal certified	Y*
Jewish / Kosher	Y*	Diabetics	Y*
Low Potassium	Y*	Coeliacs	-
Low Sodium	Y*	Organic	N

*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:	Scott Kindley		
Position:	Deputy Technical Manager		
Date:			
KB code & Product:	240105 Coffee Flavouring Glace Compound		