



Kluman and Balter Limited

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Product Specification

| | | | |
|------------------|---------------------------------|-------|-----|
| Product | : KB Mac Paste (Macaroon Paste) | | |
| Size / Weight | : 10 kg | | |
| K & B Code | : 100060 | | |
| Date | : 10.10.17 | Issue | : 5 |
| Reason for issue | : Reviewed | | |

1. Product Description: A pale yellow apricot kernel based paste used for baking. The product has a paste like texture similar to marzipan, with a sweet, nutty flavour. All product is passed through a metal detector (sensitivity 3mm Fe, 3.5mm non-Fe, 4mm SS)

2. Analytical Standards:

2.1. Chemical:

| Parameter | Target Value | Limits | Method / Frequency |
|-----------|---------------|--------|--------------------|
| Moisture | 16.0 – 18.0 | | Each batch |
| Aflatoxin | 4 ppb maximum | | |
| | | | |

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

| Parameter | Target Value | Limits | Method / Frequency |
|------------------|---|---------------------------|--------------------|
| Appearance | Pale yellow paste | | Each batch |
| Flavour | Sweet, nutty | No off or rancid flavours | Each batch |
| Texture | Soft, slightly granular homogeneous paste | | Each batch |
| Foreign material | Absent | | Each batch |
| | | | |

2.3. Microbiological:

| Parameter | Target Value | Limits | Method / Frequency |
|-----------------|---------------|-----------------|--------------------|
| T.V.C. | 10,000 cfu/g | 100,000 cfu/g | |
| Yeasts & Moulds | 1,000 cfu/g | 50,000 cfu/g | |
| Coliforms | 0 | 100 cfu/g | |
| E.Coli | Absent in 10g | Detected in 10g | |
| Enterobacteria | <10 cfu/g | 100 cfu/g | |
| Salmonella | Absent in 50g | Detected in 50g | |
| | | | |

3. Metal Detection:

| | | | | | |
|--------------|--------|----------|--------|------------------|--------|
| Non-Ferrous: | 3.5 mm | Ferrous: | 3.0 mm | Stainless Steel: | 4.0 mm |
|--------------|--------|----------|--------|------------------|--------|

Frequency of metal checking metal detector: Hourly

4. Nutrition:

Source of data: (Analysis of calculation):

| | Values per 100g |
|-----------------------------|-----------------|
| Energy, Kcals | 379 |
| Energy, Kjoules | 1596 |
| Protein | 8.6g |
| Fat | 11.8g |
| - of which saturates | 0.6g |
| - of which mono-unsaturates | 8.0g |
| - of which poly-unsaturates | 3.2g |
| Carbohydrate | 59.5g |
| - of which sugars | 59.5g |
| - of which starch | 0 |
| Sodium | 0.03g |
| Fibre | 1.4g |

5. Shelf Life:

Shelf life from date of production: 3 months.

Minimum life on delivery to Kluman & Balter:

6. Storage and Transport Conditions:

6.1. Storage Conditions: Dry, cool ambient conditions, away from heat and odorous materials

6.2. Transport Conditions: As above

7. Packaging:

7.1 Primary Packaging: (unit of sale)

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

Material and closure: White food grade polypropylene pails, with white snap-on lid

Weight of primary packaging:

Label position: Side of pail.

Label information: Product, best before date, production date.

7.2 Secondary Packaging: n/a

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:

Units per layer: 12 Layers per pallet: 4.
Pallet type: 4W UK 1200 x 1000mm, wood.
Height of completed pallet: Weight of completed pallet: kg
Pails stretch wrapped onto pallet for stability

8. Weight Control:

Average weight or minimum weight: Minimum
Target Weight: 10 kg Label Weight: 10 kg

9. Ingredient Declaration (legal): Sugar, Apricot Kernals, Water, Rice Flour, Pasteurized Egg White, Preservative (E202).

10. Raw Material Components (in descending order):

| Ingredient, including compound ingredients. | % | + / - | Supplier | Country of Origin | GM Status |
|---|------------|-------|----------|-------------------|-----------|
| Sugar | 50 - 60 | | | UK | GM Free |
| Apricot kernals | 20 - 30 | | | Germany | GM Free |
| Water | <10 | | | UK | GM Free |
| Rice Flour | <5 | | | UK | GM Free |
| Pasteurized egg white | <5 | | | EU | GM Free |
| Preservative E202 | <1 | | | UK | GM Free |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| Total | 100 | | | | |

Country of manufacture: UK.

Make Up Instructions:

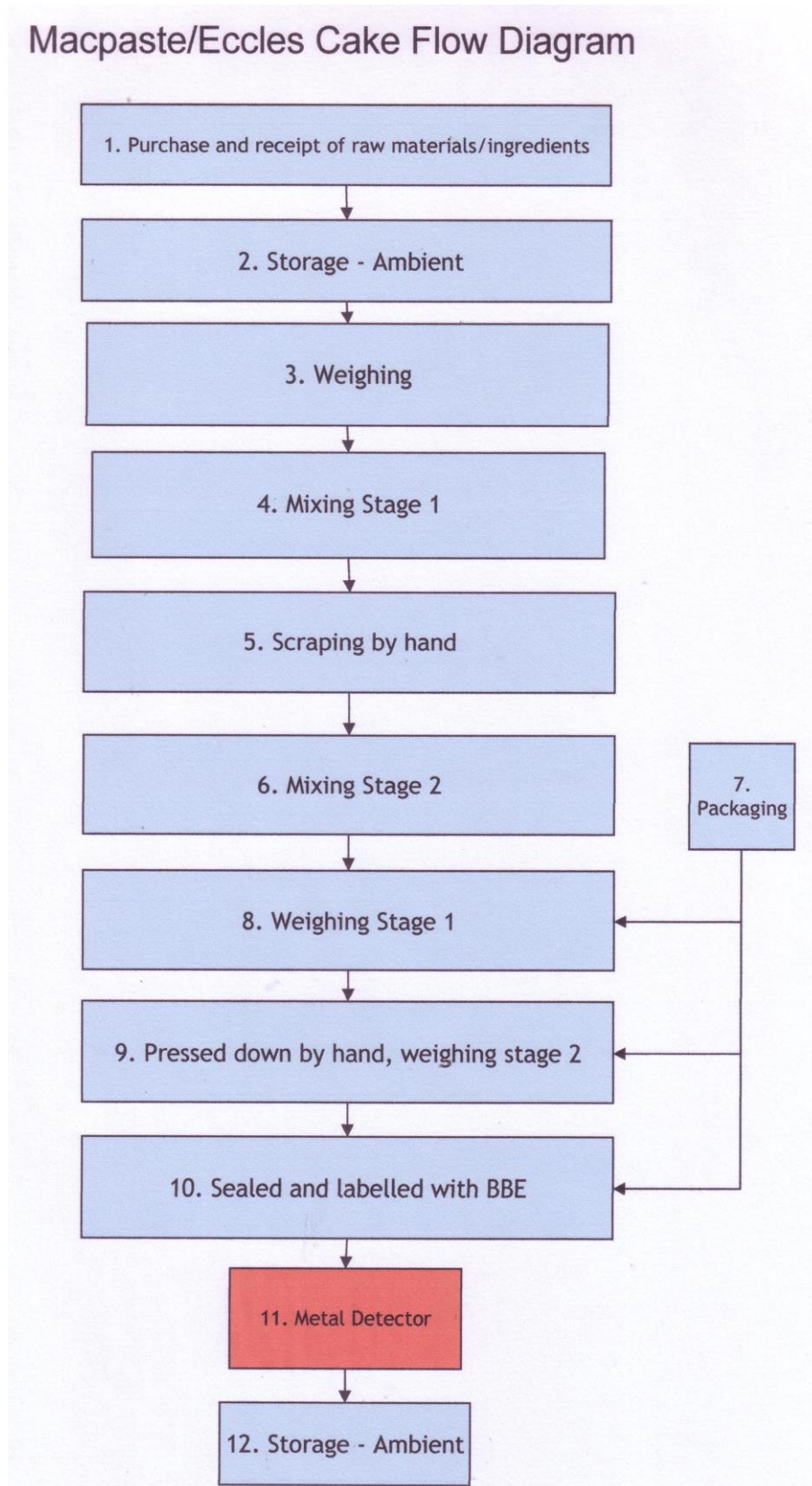
To each 1.792kg of paste add 112g of water (approx) and 112g of Ground rice.

Blend together in a bowl taking care not to beat air into the mix.

Pipe out onto waxy paper to desired size and decorate with a split almond or cherry.

Bake at 340 degrees F.

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



12. Detail of Critical Control Points:

| CCP No. | Hazard Identified | Control Procedure | Target Level | Responsibility |
|----------------|--------------------------|--------------------------|---------------------|-----------------------|
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

13. Food Intolerance Data:

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

| Component | Y or N | Detail if N |
|---|--------|--|
| Additives ; Artificial | N | E202 |
| Additives ; Natural | Y | |
| Antioxidants BHA/BHT | Y | |
| Artificial Sweeteners | Y | |
| Azo and Coal Tar Dyes | Y | |
| Benzoates | Y | |
| Colours: Artificial | Y | |
| Colours: Natural | Y | |
| Colours: Nature Identical | Y | |
| Egg & Egg Derivatives | N | Contains egg white |
| Flavourings: Artificial / Nature Identical | Y | |
| Flavourings: Natural | Y | |
| Glutamates, MSG | Y | |
| Gluten and Gluten Derivatives | Y | |
| Histamine, Caffeine | Y | |
| Lactose | Y | |
| Lupin Seed | Y | |
| Milk & Milk Derivatives | Y | |
| Modified Starches | Y | |
| Mustard/Mustard seeds, Celery/Celeriac, Kiwi fruit | Y | |
| Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination) | Y* | *Apricot kernals are closely related to nuts |
| Peanuts & Peanut Derivatives | Y | |
| Potassium Based Salt Substitute | Y | |
| Preservatives ; Artificial | N | E202 |
| 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 | Y | |
| Yeast and Yeast Derivatives | Y | |
| Genetically Modified Ingredients | Y | |
| Components derived from Maize | Y | |
| - If No, are they derived from Identity Preserved Source ? | | (if Y for maize, leave blank) |
| Or do they have a negative PCR Certificate ? | | (if Y for maize, leave blank) |
| Components derived from Soya | Y | |
| - If No, are they derived from Identity Preserved Source ? | | (if Y for soya, leave blank) |
| Or do they have a negative PCR Certificate ? | | (if Y for soya, leave blank) |
| 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:- (leave blank if not known)

| | | | |
|---------------------------|-----------|---------------------------|-----------|
| Vegetarians | Y | Ovo - Lacto Vegetarians | Y |
| Vegans | N | Muslims / Halal certified | Y* |
| Jewish / Kosher certified | Y* | Diabetics | N |
| Low Potassium | | Coeliacs | Y |
| Low Sodium | | Organic | N |

* Suitable but 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: | Craig Stewart | | |
| Position: | Technical Manager | | |
| Date: | | | |
| KB code & Product: | 100060 KB Mac Paste (Macaroon Paste) | | |