

# Kluman and Balter Limited

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# **Product Specification**

Reason for Issue	: Countries of origin up	dated	
Date	: 01/09/2017	Issue No:	11
K & B Code	: 010201		
Size / weight	: 7.26Kg		
Product	: Black Treacle		

**1. Product Description:** A dark Brown/Black, Viscous Syrup. Product is positively released, although is low risk

# 2. Analytical Standards:

#### 2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Solids (Brix)	80.0 – 81.0 (at 20°C)		Refractive Index
Moisture	21% maximum		Oven drying
pH (undiluted)	4.7 – 6.3		pH meter
Organic Non - Sugars	6 %		
Mineral Matter	7%		
Sucrose	25 - 30%		
Invert Sugar	29 - 34%		

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

Parameter	Target Value	Limits	Method / Frequency
Colour	4.5 – 7.5 Disc		Lovibond (% w/v 10mm cell)
Organoleptic	As target		Taste / Colour
Specific Gravity	1.4		
Viscosity @20°C	10,000 - 13,500c.p		
@30°C	4,000 - 6,000c.p		

# 2.3. Microbiological:

Parameter	Target Value	Reject	Method / Frequency
TVC	<12 000 cfu/g	>100 000 cfu/g	
Coliforms	N/a	N/a	
E.Coli	Not detected in 1g	Not detected in 1g	
Salmonella	Not detected in 25g	Not detected in 25g	
Yeasts	<100 cfu/g	>100 cfu/g	
Moulds	<100 cfu/g	>100 cfu/g	

#### 3. Metal Detection:

Filtered.

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

	Per 100g Typical
Energy, Kcals	280
Energy, Kjoules	1190
Protein	2.8g
Fat	0.0g
of which saturates	0.0g
of which mono-unsaturates	0.0g
of which poly-unsaturates	0.0g
Carbohydrate	67.2g
of which sugars	67.2g
of which starch	0.0g
Sodium	40.0mg
Fibre	0.0g

#### 5. Shelf Life:

Shelf life from date of production: 12 months (to crystallization) Minimum life on delivery to Kluman & Balter:

## 6. Storage and Transport Conditions:

**6.1. Storage Conditions:** Dry, temperature 15 – 20° C.

6.2. Transport Conditions: As above

## 7. Packaging

# 7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) 30 x 20 x 25 cm

Material and closure: White Polypropylene jerry can, screw on lid

Weight of primary packaging: 430gms

Label position: On the lid

Label information: Product name, weight, grade (42DE), Best Before End e.g March 2002

Coding information and example: Batch Number e.g 789

## 7.2 Secondary Packaging: None

Dimensions (L x W x H) mm:

Material and closure:

Weight of secondary packaging:

Label position: Label information:

#### 7.3 Palletisation:

Palletisation: Units per layer: 40 buckets. Layers per pallet: 2.

Height of complete pallet: 850mm

Type: 4W GKN (1000 x 1200mm) Wood.

Weight of completed pallet:

## 8. Weight Control:

Average weight or minimum weight: minimum

Target Weight: 7.26kg Label Weight: 7.26kg

**9. Ingredient Declaration (legal):** Black Treacle. (Cane molasses and invert sugar syrup)

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

Ingredient, including compound ingredients.	%	+/-	Supplier	Country of Origin	GM Status
Invert Sugar Syrup (Cane)	50			Manufactured in UK	Non GM
Cane Molasses	50			Manufactured in UK	Non GM
Total	100				

Country of manufacture: UK

AMERICAS AFRICA ASIA EU

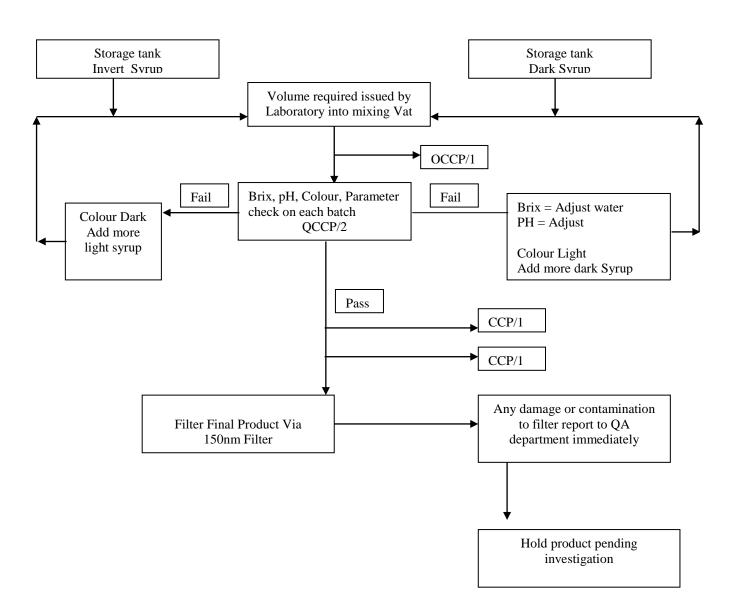
Cuba (Organic only) Malawi India (Organic Belgium

only)

Guyana Mauritius Dubai France Guadeloupe Swaziland Italy

Guatemala Mozambique Netherlands
Paraguay(Organic) Morocco Portugal
Argentina(Organic) Algeria Spain
UK

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



# 12. Detail of Critical Control Points

CCP No.	Parameter	Frequency	Action	Responsibility
QCCP 1	Volume Required	Every Batch	Adjust as required	Laboratory
QCCP 2	Final Brix, pH, Colour	Every Batch	Adjust mix	Laboratory
CCP 1	Pre Filter Inspection	Every Batch	Report damages	QC
CCP 2	Post Filter Inspection	Every Batch	Report damages	QC
	Processed to a minimum of 70°C for 2 minutes			

# 13. Food Intolerance Data:

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

The product is <b>FREE</b> from the following:		
Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts)	Y	
(and any possible sources of cross contamination)		
Peanuts & Peanut Derivatives	Υ	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Υ	
Egg & Egg Derivatives	Υ	
Milk & Milk Derivatives	Υ	
Lactose	Y	
Wheat and Wheat Derivatives	Υ	
Modified Starches	Υ	
Mustard, mustard seeds, celery, celeriac, kiwi fruit	Υ	
Lupin Seed	Υ	
Gluten and Gluten Derivatives	Υ	
Histamine, Caffeine	Y	
Rye, Barley & Oats or their Derivatives	Υ	
Yeast and Yeast Derivatives	Υ	
Sulphites and Sulphur Dioxide	Υ	
Benzoates	Υ	
Artificial Sweeteners	Υ	
Antioxidants BHA/BHT	Υ	
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	Υ	
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.	Υ	
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,	Y	
offals, gelatin, fat, blood		
Beef, Pork, Lamb, Fish products or derivatives on site	Υ	

#### 14. Diet Suitability:

The product is **SUITABLE** for the following diets:-

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

<sup>\*</sup> not certified

#### 15. Warranty:

We warrant that all food products and packaging materials supplied to Kluman & Balter Ltd:

- Comply in all aspects with this specification and will be clean, sound and undamaged on delivery. Shall not be injurious to health and shall be fit for any purpose for which they are intended to be used.
- Are made from quality ingredients, and comply with all aspects with the Food Safety Act 1990, with any regulations made thereunder and with all other United Kingdom and European Union legislation, regulations and quality standards including accepted codes of practice. Packaging shall comply with all legal Food Contact Material Requirements.
- Will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- Will be manufactured in premises and with equipment and machinery which comply with the standards of cleanliness and hygiene required by the Food Safety Act, and regulations made thereunder. Will be stored and transported under such conditions as to conserve the nutritional value and quality of the product.
- Have been subject to such checks as a prudent manufacturer would reasonably carry out to meet all the above requirements.
- Shall be packed and shipped in such a way and at such a temperature that the quality of the
  product is not impaired. Products shall be stacked securely, using appropriate means to secure
  loads where applicable. Deliveries should be on clean, dry, undamaged pallets, free from off
  odours, taints and other contaminants.
- Shall be fully traceable to ingredient deliveries, such information being made available to Kluman & Balter if required for a product recall.
- No alterations shall be made to this specification unless agreed in advance in writing with Kluman & Balter.

For and on behalf of Kluman & Balter:		For and on behalf of: (customer)
Signature:		
Print Name:	S Kindley	
Position:	Deputy Technical Manager	
Date:		
KB code &		
Product:	010201 Black Treacle	