



The store behind your bakery

# Kluman and Balter Limited

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**PRODUCT SPECIFICATION (Private and Confidential)**

Product Name: Neutral Glaze

Code: NGKB051526

Customer: Kluman & Balter

Product Description: Clear glaze stabilised with pectin. Free from Taints or off flavours.

Country of Origin: Manufactured in UK

**Product Details:**

Ingredients	%	Country of Origin
Sugar	47.00	France, UK
Water	31.90	UK
Glucose Syrup	18.00	Belgium
Pectin E440ii	1.40	Denmark
Citric Acid E330	1.20	China, Austria
Trisodium Citrate E331	0.40	China, Belgium
Preservative E202	0.10	China, Belgium
	To	
	100%	

**Packaging:** Food grade diaphragm sealed white plastic bucket and lid.  
Net weight 13 kg, Gross weight ca 13.4 kg  
Pallet configuration - 18 buckets/layer, up to 3 layers

**Storage Details:** Cool, dry, away from direct sunlight and preferably less than 20° C.

**Delivery:** Ambient

**Labelling Details:** Kluman & Balter Label with Product Description, Weight, Batch Number, Best Before date. Store in refrigerator after opening.

**Shelf life:** 6 months from date of production in storage conditions as above if unopened. If opened buckets should be lidded and refrigerated with use within 5 days.

**Chemical & Physical  
Specification:**

Refractometric Solids :- 60 - 65

Viscosity (Modified Ford Cup Method) :- Set gel

pH :- 3.2 - 3.6

Free from foreign bodies

**Microbiological  
Standards:**

TVC < 1000 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

**Metal Detection:**

1.5 mm Ferrous

1.5 mm Non - ferrous

2.5 mm Inox.

**Product Contents:**

Free From	Yes / No	Specify
Artificial Antioxidants	Yes	
Artificial Colours	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
Artificial Preservatives	No	Potassium sorbate
Artificial Sweeteners	Yes	
GM ingredients / derivatives	Yes	
Egg or egg products	Yes	
Fish or fish products	Yes	
Shellfish or shellfish products	Yes	
Milk or milk products	Yes	
Peanuts/Groundnuts or products	Yes	
Tree Nuts or products	Yes	
Sesame Seed or products	Yes	
Celery / Celeriac or products	Yes	
Mustard or products	Yes	
Soya beans or products	Yes	
Sulphite (declare if > 10mg/kg)	Yes	
Wheat or products	No	Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.
Gluten or products	No	Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.
Lupin or products	Yes	

**This product is suitable for:**

Vegans	Yes	Made using shared vessels
Ovo- lacto Vegetarians	Yes	
Lactose Intolerants	Yes	
Kosher	No	Not certified
Coeliacs	Yes	Gluten <20 mg/kg in Glucose Syrup. <10ppm in final product.

**Nutritional Details**

		g/100g
Protein		0.0
Fat		0.1
Of which saturates		0.0
Of which mono- unsaturates		0.0
Of which poly - unsaturates		0.0
Carbohydrate		61.5
	As Sugar	54.2
	As Starch	0.0
Fibre		0.0
Salt		0.01
Energy	kcal	250
	kJ	1048

**Health & Safety**

Spillages can be washed away with water.  
Skin contact is harmless - fines with water.  
Not flammable.

This product complies with all UK and EC Food Regulations  
Pesticide residue levels comply with EC Reg no 396/2005  
Flavourings comply with EC Regulation No. 1334/2008

Signed Ian Neve 14.02.19