



Kluman and Balter Limited

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Product Specification

Product	: Ground Black Pepper		
Size / weight	: 2.5 kg		
K & B Code	: 160160		
Date	: 22/01/2018	Issue No:	02.
Reason for Issue : Reviewed, Ochratoxin and product label change.			

2. Product Description:

The grey/black powder processed from the dried mature berries of *Piper nigrum*, having the distinctive hot and pungent taste and aroma of Black Pepper. Sun-dried and partially separated from extraneous matter at origin, the product is treated at high temperature for a short time (121°C for 200 seconds)

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Moisture		<12 %	Literature
Total Ash		8	Literature
Acid Insoluble		2% max.	Literature
Arsenic		5ppm max.	Literature
Mercury		<1ppm	Literature
Lead		<10 ppm	Literature
Aflatoxin B1		Max 5ppb	Literature
Ochratoxin A		Max 15ppb	Literature

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

Parameter	Target Value	Limits	Method / Frequency
Particle size	Min. 100% <400µm, Min. 90% <300µm, Min. 80% <250µm		Per batch
Odour	The product shall contain no off odours or flavours and will be characteristic of a previously accepted sample or delivery.		Per Batch.

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	10,000 cfu/g	50,000 cfu/g	PCA, 3 days @ 30°C
E.Coli	Absent in 1g	Detected in 1g	Per batch UKAS approved.
Salmonella	Absent in 25g	Detected in 25g	Per batch UKAS approved.
Staph.Aureus	<10 cfu/g	100 cfu/g	Per batch UKAS approved.
B. Cereus	<10 cfu/g	100 cfu/g	Per batch UKAS approved.
Total Coliforms	<10 cfu/g	100 cfu/g	Per batch UKAS approved.
Yeasts & Moulds	<10 cfu/g	100 cfu/g	OGYA, 3-5 days, @22°C

3. Metal Detection:

Non Ferrous 5.0 mm, Ferrous 3.5 mm, Stainless Steel 4.0 mm
Frequency of metal checking metal detector:

4. Nutrition: (Published Data)

	Per 100g Typical
Energy, Kcals	251
Energy, Kjoules	1050
Protein	10.39
Fat	3.26
of which saturates	1.392
of which mono-unsaturates	-
of which poly-unsaturates	-
Carbohydrate	63.95
of which sugars	0.64
of which starch	20mg
Sodium	-
Fibre	25.3

5. Shelf Life:

Shelf life from date of production: 36 months from manufacture.

6. Storage and Transport Conditions:

6.1. Storage Conditions: To be stored in a cool, clean and dry warehouse on pallets, free from infestation.

6.2. Transport Conditions: As above.

7. Packaging

7.1 Primary Packaging: (unit of sale)

Dimensions (L x W x H) mm

Material and closure: Polyprop Bucket with Snap-on Lid.

Weight of primary packaging: Central.

Label position: Central.

Label information: Product, Code, BBE, Batch, Weight, COO, Allergen info

Coding information and example:

7.2 Secondary Packaging: n/a

Dimensions (L x W x H) mm:

Material and closure: n/a

Weight of secondary packaging: n/a

Label position: n/a

Label information: n/a

Coding information and example: n/a

7.3 Palletisation:

Units per layer: 10

Layers per pallet: 10

Type: UK

Material: Wood

Height of completed pallet: 1.5m approx.

8. Weight Control:

Average weight or minimum weight: minimum

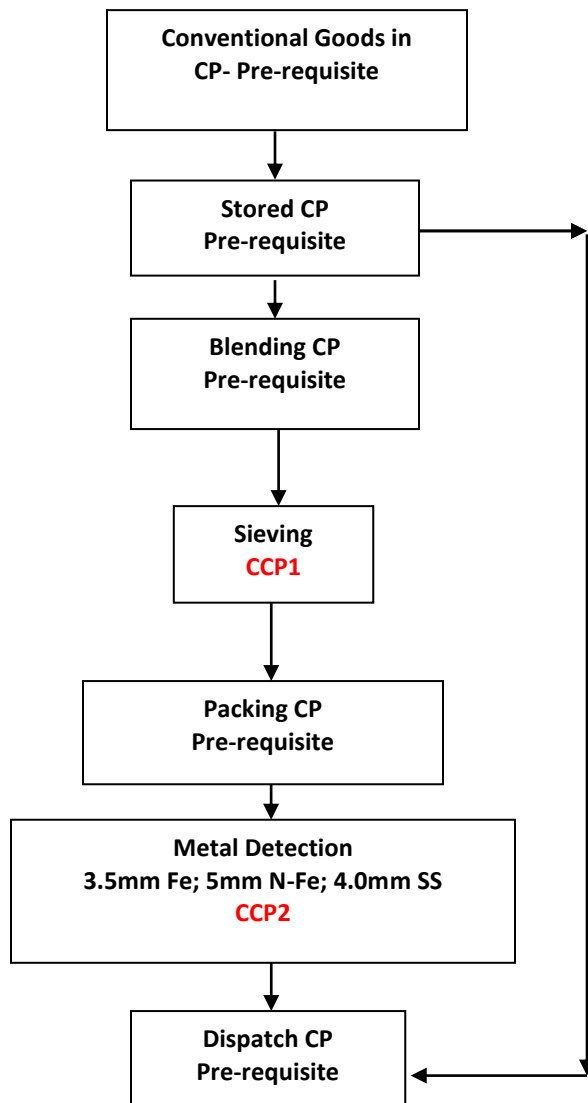
Target Weight: 2.5kg Label Weight: 2.5kg

9. Ingredient Declaration (legal): Spice (Pepper).**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Ground Pepper	100			Vietnam	GM Free
Total	100				

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

HACCP Conventional Line Flow Diagram BRC Food Safety Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002



13. Food Intolerance Data:

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

Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	Y	Stored/Handled at manufacturing site.
Peanuts & Peanut Derivatives	Y	Stored/Handled at manufacturing site.
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	Stored/Handled at manufacturing site.
Egg & Egg Derivatives	Y	
Milk & Milk Derivatives	Y	Stored/Handled at manufacturing site.
Lactose	Y	Stored/Handled at manufacturing site.
Wheat and Wheat Derivatives	Y	
Modified Starches	Y	
Mustard/Mustard seeds, Celery/Celeriac, Kiwi Fruit	Y	Stored/Handled at manufacturing site.
Lupin Seed	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	Y	
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Benzoates	Y	
Artificial Sweeteners	Y	
Antioxidants BHA/BHT	Y	
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	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	Stored/Handled at manufacturing 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	
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, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	

14. Diet Suitability:

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


Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal – Not certified	N*
Jewish / Kosher – not certificated	N*	Diabetics	Y
Low Potassium – No claim made		Coeliacs	Y
Low Sodium – No claim made		Organic - Not certified	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:	Thomas Morrell		
Position:	Technical Assistant		
Date:	22/01/2018		
KB code & Product:	160160 Ground Black Pepper		