



Kluman and Balter Limited

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Product Specification

Product	: Vegetable Suet (non-hydrogenated, with wheat flour) BMT RSPO 000160 SG		
Size / Weight	: 12.5kg		
K & B Code	: 030500		
Date	: 18/03/2019	Issue:	7.
Reason for issue	: Changes: Ingredients percentages, Ingredient COO, Nutritional, Metal detection, food intolerance data.		

1. Product Description: Naturally coloured strands of vegetable fat. Slightly soft texture at room temperature.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
FFA	<0.5%	+0, -0.4%	Each batch
PV	<4.0mEq/kg	+0, -4.0%	Each batch

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

Parameter	Target Value	Limits	Method / Frequency
Length	5mm to 15mm	<5mm, >15mm	Batch
Diameter	3mm	3mm +/- 1mm	Batch

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
TVC	< 10 000 cfu/g	>20 000 cfu/g	Monthly
Coliforms	< 10 cfu/g	>1000 cfu/g	Monthly
E.coli	< 10 cfu/g	>10 cfu/g	Monthly
Mould	< 1 000 cfu/g	>10 000 cfu/g	Monthly
Yeast	< 1 000 cfu/g	>10 000 cfu/g	Monthly
Salmonella	Absent per 25g	Detected per 25g	Monthly
B.Cereus	< 1000 cfu/g	>1000 cfu/g	Monthly

3. Metal Detection:

Non-Ferrous:	2.0 mm	Ferrous:	1.5 mm	Stainless Steel:	2.0 mm
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Frequency of metal checking metal detector: half hourly and pre- & post- production.

Also 2.5mm sieve, checked pre- and post production.

4. Nutrition:

Source of data: (Supplier Data):

	Values per 100g
Energy, Kcals	815
Energy, Kjoules	3355
Protein	1.5g
Fat	85.1g
- of which saturates	49.3g
- of which mono-unsaturates	24.7g
- of which poly-unsaturates	11.1g
Trans fatty acids	0.76g
Carbohydrate	10.6g
- of which sugars	0.4g
- of which starch	11.5g
Sodium	5.4mg
Fibre	0.5g

5. Shelf Life:

Shelf life from date of production: 15 months, 48 hours after opening.

Minimum life on delivery to Kluman & Balter: 9 months

6. Storage and Transport Conditions:

6.1. Storage Conditions: 5-20°C, dry but not under refrigeration. Away from sources of taint.

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: Red food grade polyethylene liner inside fluted fibreboard carton. Sealed with 2" blue poly tape.

Weight of primary packaging:

Label position: Side of carton.

Label information: Manufacturer's name, weight, lot number, supplier code, bb date, product description, time of production,.

Coding information and example: bbe: ddmmmyyy

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: Layers per pallet: . Units per pallet: 60, stretch wrapped.

Pallet type: 4W UK (1200 x 1000mm), wood.

Height of completed pallet:

Weight of completed pallet:

kg

8. Weight Control:

Average weight or minimum weight: Minimum

Target Weight: 12.68kg

Label Weight: 12.5kg

9. Ingredient Declaration (legal): Non-hydrogenated vegetable oils (Palm, Sunflower), Wheatflour.**10. Raw Material Components (in descending order):**

Ingredient, including compound ingredients.	%	+ / -	Supplier	Country of Origin	GM Status
Non-hydrogenated vegetable oil	85%		Prima	Colombia, Malaysia, Brazil, Indonesia, Papua New Guinea, Solomon Isles, Ivory Coast, Costa Rica, Cameroon, Honduras, Ecuador, New Britain, EU, South Africa, Ukraine, Argentina, Hungary.	GM Free
Palm Oil	76.5%				
Sunflower Oil	8.5%				
Wheat flour	15.0%		Prima	UK, USA, India, Sweden, China	GM Free
Total	100				

Country of manufacture: UK

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

1) Oil intake / Flour intake

2) Filter / Sieve Stainless steel 1mm [CCP1]

3) Oil Tank / Silo

4) Pump transfer

5) Oil Filter Stainless Steel 1mm [CCP2]

6) Suet Extrusion

7) Tote bag filling Allergen/vegetarian control correct bag used [CCP3]

8) Filler

9) Packaging infeed boxes & bags

10) Metal Detection (test pieces 2.5mm Fe, 3.0mm non Fe, 3.0mm SS) [CCP4]

11) Checkweighing

12) Boxes sealed

13) Palletised

14) Despatched

12. Detail of Critical Control Points:

CCP No.	Hazard Identified	Control Procedure	Target Level	Responsibility
1	Foreign bodies	1mm sieve	absent	Production
2	Foreign bodies	1mm sieve	absent	Production
3	Tote bag filling Allergen/vegetarian	Visual check	Correct bag	Production
4	Metal	2.5mm Fe, 3.0 mm non Fe, 3.0mm SS	absent	Production

13. Food Intolerance Data:

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

Component	Y or N	Detail if N
Additives ; Artificial	N	E330 added to veg oil as non-declarable processing aid.
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	Y	
Flavourings: Artificial / Nature Identical	Y	
Flavourings: Natural	Y	
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	N	Contains wheatflour
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	
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	N	Sunflower Oil
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	N	Contains wheatflour
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)

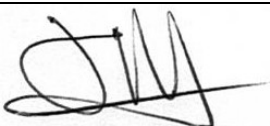
Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	Y	Muslims / Halal certified	N*
Jewish / Kosher certified	N*	Diabetics	Y
Low Potassium		Coeliacs	N
Low Sodium		Organic	N

* 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:	Thomas Morrell		
Position:	Technical Assistant		
Date:	18/03/2019		
KB code & Product:	030500 Vegetable Suet (with wheatflour)		