

FINISHED PRODUCT SPECIFICATION

The Booja Booja Company LTD

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	Salted Caramel Mocha Truffles 2 Truffle Pack Eight delicious, chocolate mocha adventures swirled with salty little caramel chews.
	 GB-ORG-05 EU/non EU Agriculture ✓ ORGANIC ✓ DAIRY, GLUTEN & SOYA FREE ✓ VEGAN

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE TRUFFLE GANACHE WITH SALTED CARAMEL (5.5%) AND GROUND COFFEE, ENROBED IN DARK CHOCOLATE
Product Code	60057
Date Code Format	Best Before
Coding Format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Shelf Life from Manufacture	10 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	23 g
Case Size (units per case)	16 units per case
Ingredients List	Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Cane Sugar*, Fat-reduced Cocoa Powder*, Ground Coffee* 1%, Water, Sea Salt, Vanilla Extract*. *=Organically grown ingredient. NOT SUITABLE FOR CONSUMERS WITH AN ALMOND, HAZELNUT, PECAN, CASHEW OR PISTACHIO NUT ALLERGY. Chocolate: minimum Cocoa Solids 55%
Organic Certification	Soil Association GB-ORG-05
Recipe Version Number	7
Printed Artwork Version Number	20758-1

Ref	60057 SCM 2Pk	Spec Version	1	Issued By	I Coelho
Date Issued	18.05.26	Reason for Issue	New to 2Pk range	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	CONTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Milk & Soya free 55% cocoa solids. Cd <0.8mg/Kg
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	UK	Organic, Golden
Cocoa Powder	Netherlands / Italy (Cocoa – Africa /Peru)	Organic, Fat Reduced Natural/ Alkalized
Liquid Caramel	France	Organic, made from sugar and water (processing aids: citric acid, sunflower oil)
Ground Coffee	Germany	Organic, Made from Mexican coffee beans, very fine grind. Ochratoxin A <5µg/Kg
Water	UK	Reverse Osmosis filtered Anglian Water
Sea Salt	UK	Hand harvested in Cornwall
Vanilla Extract	France (using Madagascan vanilla beans)	Organic, Sugar Syrup & vanilla bean extract (Sugar Syrup as carrier)

ALLERGEN DETAILS

We are a Dairy, Gluten and Soya free manufacturing site.

ALLERGEN (and products thereof)	Present in product Y/N	Present in manufacturing facility Y/N	Chance of cross contamination Y/N	Can claim 'Free from' Y/N
Milk	N	N	N	Y
Cereals containing Gluten	N	N	N	Y
Soya	N	N	N	Y
Egg	N	N	N	N
Peanuts	N	N	N	N
Other nuts (specify)	N	Y (Almonds, Hazelnuts, Cashews and Pecans)	Y (Almonds, Hazelnuts, Cashews, Pecans and Pistachio Nuts)	N
Sesame seeds	N	N	N	N
Fish	N	N	N	N
Crustaceans (Shellfish)	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide >10 ppm in product	N	N	N	N
Celery	N	N	N	N
Lupin	N	N	N	N
Mustard	N	N	N	N

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OTHER PRODUCT INFORMATION		
Is the product....?	Y/N	Comments
Suitable for Vegetarians	Y	
Suitable for Vegans	Y	Vegan Society registered
GMO free	Y	
Irradiated	N	
Free from additives	Y	
Free from colours	Y	
Free from preservatives	Y	
Free from flavourings	Y	
Kosher	N	
Halal	N	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g (calculated)
Energy	2553kJ/ 616kcal
Fat	49g
Saturated fat	38g
Carbohydrate	37g
Sugars	34g
Protein	4.5g
Salt	0.18g
Sodium	70.6mg

MICROBIOLOGICAL CRITERIA	MAXIMUM
Total count	<10 ⁵
Enterobacteriaceae	<10 ³
E. coli	<10
Salmonella	Absent in 25 g
Staphylococcus aureus	<10 ⁴ (Target <20)
Yeasts	<10 ⁵
Moulds	<10 ⁴
CHEMICAL CRITERIA	TOLERANCE
aW (water activity)	<0.6

DESCRIPTION OF MANUFACTURING PROCESS
1. All ingredients are placed in a heated mixing vessel and blended together. 2. The mixture is poured into cylinder moulds and when solid, made into ganache pieces. 3. The pieces are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder. CCP – Metal detection 4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.

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ORGANOLEPTIC PARAMETERS

Appearance:	Chocolate Truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting.
Taste:	Rich, sweet chocolate with slight bitterness from the cocoa powder. A creamy coffee flavour then sweet chewy caramel throughout and a salty moreish lingering note
Texture:	Firm outer shell with a very soft, creamy smooth indulgent ganache, chewy caramel with an occasional burst of crunch from the sea salt crystals.

PACKAGING MATERIALS

Packaging	Material	Can it be recycled? Y/N	Weight per unit
Inner U Card	Cardboard. PE laminated on one side	N	1.13g
Film	Metallised OPP	Y (at large stores)	0.5g
BB paper sticker	Paper with glue on one side	N	0.1g
SR OUTER (16 units)	Cardboard	Y widely recycled	35.98g

Signed for and on behalf of the Booja Booja Company Ltd

Technical Manager	
Signature:	
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