



BOOJA-BOOJA

FINISHED PRODUCT SPECIFICATION

PRODUCT: Chocolate Salted Caramel Truffles

RANGE: 8 Truffle Pack

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE GANACHE WITH CARAMEL (5.5%), ENROBED IN DARK CHOCOLATE
Product Code	60578
Date code format	Best Before
Shelf life from Manufacture	10 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	92 g
Case size (units per case)	8 units per case
Coding format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Ingredients list	Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*) Coconut Oil* Cane Sugar* Fat-reduced Cocoa Powder* Water Sea Salt *=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	6
Printed Artwork version Number	20079-4

Ref	60578 CSC 8Pk	Spec Version	4.1	Issued By	I Coelho
Date Issued	09.09.2025	Reason for Issue	Updated shelf life	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Milk & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	Brazil Colombia Paraguay	Organic, Golden
Cocoa Powder	Netherlands / Italy (Cocoa – Africa /Peru)	Organic, Fat Reduced Natural
Liquid Caramel	France	Organic, made from sugar and water (processing aids: citric acid, sunflower oil)
Water	UK	Reverse Osmosis filtered Anglian Water
Sea Salt	UK	Hand harvested in Cornwall

ALLERGEN DETAILS

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 (Cashews, Pecans Hazelnuts, Almonds)	Y (Cashews, Pecans Hazelnuts, Almonds, Pistachios)	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

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

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	

Ref	60578 CSC 8Pk	Spec Version	4.1	Issued By	I Coelho
Date Issued	09.09.2025	Reason for Issue	Updated shelf life	Approved By	J Delbridge

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g (calculated)
Energy kcal / kJ	2597kJ/627kcal
Fat	50g
Saturated fat	38g
Carbohydrate	38g
Sugars	34g
Protein	4.7g
Salt (g)	0.15g

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
Cadmium	<0.8 mg/Kg

DESCRIPTION OF MANUFACTURING PROCESS

Description of manufacturing process	<ol style="list-style-type: none"> 1. All ingredients are placed in a heated mixing vessel and blended together. 2. The mixture is poured into cylinder moulds, and when solid, cut into cubes. 3. The cubes 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.
--------------------------------------	--

QUALITY PARAMETERS

Quality Measure	Description
Organoleptic	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting. When cut, smooth ganache with shiny small pieces of caramel and small salt granules
Taste	A bitter chocolate cocoa powder dusting contrasting with a creamy chocolate ganache with a hint of salt. Followed by sweet caramel notes and a further salt hit at the end.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with small pieces of chewy salted caramel, occasionally a small crunch of salt.

Ref	60578 CSC 8Pk	Spec Version	4.1	Issued By	I Coelho
Date Issued	09.09.2025	Reason for Issue	Updated shelf life	Approved By	J Delbridge

PACKAGING MATERIALS

Material	Can it be recycled? Y/N	Weight per unit
Clear tray - RPET made from >70% recycled materials	Y widely recycled	6.0 g
Gold film - metallised PET	N	1 g
Carton - cardboard	Y widely recycled	11.78 g
OUTER (8 units) - cardboard	Y widely recycled	99g

Signed for and on behalf of the Booja Booja Company Ltd

Technical Manager	
Signature:	
Name:	Jane Delbridge
Date:	02.02.2026
Telephone:	01508557905
Email	jane@boojabooja.com
Emergency/out of hours contact details	Mobile: 07984 451656

Company name: The Booja Booja Company LTD**Address:** The Booja Booja Co Ltd, Little Melton Food Park, Norwich, Little Melton Road, NR9 3NP**Telephone:** 01508558888**Email:** welcome@boojabooja.com

Ref	60578 CSC 8Pk	Spec Version	4.1	Issued By	I Coelho
Date Issued	09.09.2025	Reason for Issue	Updated shelf life	Approved By	J Delbridge