



# BOOJA-BOOJA

## **FINISHED PRODUCT SPECIFICATION**

**PRODUCT:** Honeycomb Caramel Chocolate Truffles

**RANGE:** 8 Truffle Pack

<b>PRODUCT DETAILS</b>	
Legal Name	<b>DARK CHOCOLATE GANACHE WITH HONEYCOMB PIECES (7%), ENROBED IN DARK CHOCOLATE</b>
Product Code	60574
Date code format	Best Before
Shelf life from Manufacture	6 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* Coconut Syrup* Cocoa Powder* Vanilla Extract* *=Organically grown ingredient. <b>Also contains nuts. We use tree nuts throughout our factory &amp; processes.</b> Chocolate: minimum Cocoa Solids 55%
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	1.3
Printed Artwork version Number	20078-2

Ref	60574 AH 8Pk	Spec Version	2	Issued By	R Evans
Date Issued	05.10.22	Reason for Issue	Artwork update	Approved By	J Delbridge

## TECHNICAL INFORMATION

### INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic, Milk & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	Brazil Colombia Paraguay	Organic, Golden
Coconut Syrup	Netherlands	Organic, Light, from caramelised coconut sugar
Cocoa Powder	Netherlands	Organic, Fat Reduced Natural
Vanilla Extract	Netherlands from Madagascar vanilla beans	Organic, Water, Ethanol & vanilla bean extract (Water & ethanol as carriers) cold extraction process

### 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)	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	

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**NUTRITIONAL INFORMATION**

<b>NUTRIENT</b>	<b>Per 100 g (calculated)</b>
Energy kcal / kJ	2561kJ/607kcal
Fat	49g
Saturated fat	36g
Carbohydrate	37g
Sugars	35g
Protein	4.2g
Salt (g)	0.01g

**MICROBIOLOGICAL CRITERIA**

	<b>Maximum</b>
Total count	<10 <sup>6</sup>
Enterobacteriaceae	<10 <sup>3</sup>
E.coli	<10
Salmonella	Absent in 25 g
Listeria sp.	<100 (Target <10)
Listeria monocytogenes	<100 (Target <10)
Staphylococcus aureus	<20
Yeasts	<10 <sup>5</sup>
Moulds	<10 <sup>4</sup>
<b>CHEMICAL CRITERIA</b>	<b>Tolerance</b>
aW (water activity)	<0.6
Cadmium	<0.8 mg/kg

**DESCRIPTION OF MANUFACTURING PROCESS**

Description of manufacturing process	<ol style="list-style-type: none"> <li>1. All ingredients are placed in a heated mixing vessel and blended together.</li> <li>2. The mixture is spread out into a mould on a cooling table, and when solid, cut in to slabs.</li> <li>3. The slabs are cut in to cubes which are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder. CCP – Meatl Detection.</li> <li>4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.</li> </ol>
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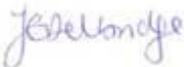
**QUALITY PARAMETERS**

Quality Measure	Description
<b>Organoleptic</b>	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting. When cut smooth ganache with small honeycomb pieces of differing sizes
Taste	Creamy chocolate ganache with honeycomb pieces which give a strong caramel flavour with contrasting bitter cocoa powder dusting
Texture	Crisp outer shell. Creamy melt in the mouth ganache with small crunch pieces of caramel which can turn slightly chewy on eating.

**PACKAGING MATERIALS**

Material	Can it be recycled? Y/N	Weight per unit
Clear tray - RPET made from >70% recycled materials	Y widely recycled	7.3 g
Gold film - metallised PET	N	1 g
Carton - cardboard	Y widely recycled	12 g
OUTER (8 units) - cardboard	Y widely recycled	80 g

**Signed for and on behalf of the Booja Booja Company Ltd**

<b>Technical Manager</b>		
<b>Signature:</b>		
<b>Name:</b>	<b>Jane Delbridge</b>	
<b>Date:</b>	<b>05.10.22</b>	
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**Company name:** The Booja Booja Company LTD**Address:** The Booja Booja Co Ltd, Little Melton Food Park, Norwich, Little Melton Road, NR9 3NP**Telephone:** 01508 558888**Email:** [welcome@boojabooja.com](mailto:welcome@boojabooja.com)

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