



# BOOJA-BOOJA

## **FINISHED PRODUCT SPECIFICATION**

**PRODUCT: A MAGNIFICENT ADVENTURE**

**RANGE: AMBIENT GIFTING**

<b>PRODUCT DETAILS</b>	
Legal Name	A SELECTION OF DARK CHOCOLATE TRUFFLE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60283
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	335 g
Case size (units per case)	3 units per case
Coding format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Ingredients list	<p>Hazelnut Crunch, Chocolate Salted Caramel, Almond Salted Caramel, Deeply Chocolate, Rhubarb Vanilla Fool, Chocolate Orange, Raspberry Scrunch, Salted Caramel Mocha, Gingered Toffee Apple</p> <p>Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Cane Sugar*, <b>Hazelnuts*</b>, <b>Almond Paste*</b>, Cocoa Powder*, Rhubarb*, Coconut Syrup*, Freeze Dried Raspberries*, Water, Dried Mandarin Pieces*, Dried Apple*, Ground Coffee*, Orange Extract*, Agave Syrup*, Sea Salt, Stem Ginger* (Ginger*, Cane Sugar*), Cinnamon*, Vanilla Extract*</p> <p>*=Organically grown ingredient</p> <p><b>Also contains other nuts. We use tree nuts throughout our factory and processes.</b></p> <p>Chocolate: minimum cocoa solids 55%</p> <p>May contain occasional nut shell piece</p>
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	8
Printed Artwork version Number	20930-1

Ref	60283	Spec Version	1.5	Issued By	I Coelho
Date Issued	03.02.2026	Reason for Issue	Updated shelf life, origin of cane sugar & cocoa powder, micro limits and packaging weights	Approved By	J Delbridge

## TECHNICAL INFORMATION

### INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Milk free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	UK	Organic, Golden
Hazelnuts	Italy/Turkey	Organic, roasted, paste and nibs
Almond paste	Italy	Organic, roasted paste
Cocoa Powder	Netherlands / Italy (Cocoa – Africa / Peru)	Organic, natural, fat reduced
Rhubarb	Poland	Organic, IQF
Coconut Syrup	Netherlands	Organic, Light, from caramelised coconut sugar
Freeze Dried Raspberries	Serbia	Organic, <1% Moisture
Water	UK	Anglian water reverse osmosis filtered
Liquid Caramel	France	Organic, made from sugar & water (processing aids: citric acid, sunflower oi)
Dried Mandarin Pieces	Turkey	Organic, Rice Flour as processing aid
Dried Apple	Chile	Organic, Pink Lady
Ground Coffee	Netherlands	Organic, Mexican coffee beans, very fine grind
Orange Extract	Blended in the UK	Organic, Sunflower Oil (as carrier), Orange Oil
Agave Syrup	Mexico	Organic, light agave syrup
Sea salt	UK	Hand harvested in Cornwall
Stem Ginger	China	Organic, Ginger in syrup
Cinnamon	Sri Lanka	Organic, Powder Grade (<500µ)
Vanilla extract	France (with vanilla from Madagascar)	Organic, Sugar Syrup & vanilla bean extract (Sugar Syrup as carrier)
Sodium Bicarbonate	France	Processing Aid

### 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)	Y (Hazelnuts, Almonds)	Y (Cashews, Pecans)	Y (Cashews, Pecans, 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.**

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

<b>OTHER PRODUCT INFORMATION</b>		
<b>Is the product....?</b>	<b>Y/N</b>	<b>Comments</b>
Suitable for Vegetarians	<b>Y</b>	
Suitable for Vegans	<b>Y</b>	Vegan Society registered
GMO free	<b>Y</b>	
Irradiated	<b>N</b>	
Free from additives	<b>Y</b>	Sodium bicarbonate as processing aid to make Honeycomb. Not carried into finished product
Free from colours	<b>Y</b>	
Free from preservatives	<b>Y</b>	
Free from flavourings	<b>Y</b>	
Kosher	<b>N</b>	
Halal	<b>N</b>	

<b>NUTRITIONAL INFORMATION</b>	
<b>NUTRIENT</b>	<b>Per 100g (calculated)</b>
Energy kcal / kJ	2536 kJ/612 kcal
Fat	48 g
Saturated fat	34 g
Carbohydrate	36 g
Sugars	33 g
Protein	6.0 g
Salt (g)	0.13 g

<b>DESCRIPTION OF MANUFACTURING PROCESS</b>	
Description of manufacturing process	<ol style="list-style-type: none"> <li>All ingredients are placed in a heated mixing vessel and blended together.</li> <li>The mixture is poured into cylinder moulds, and when solid, made into ganache pieces</li> <li>The pieces are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder or covered with flaked chocolate</li> <li>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 or logs. Uniform cocoa powder dusting for some truffles, Loglets and other truffles are covered in chocolate flakes
Taste	Creamy chocolate ganache with an assortment of flavours in sweet dark chocolate shell with contrasting bitter cocoa powder dusting or flaked chocolate.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with some texture in some flavours from the ingredients.

**PACKAGING MATERIALS**

Material	Can it be recycled? Y/N	Weight per unit
Clear tray RPET made from min 70% recycled materials	Y widely recycled	10.5 g
Gold film metallised PET	N	2.5 g
Box - card	Y widely recycled	358g
LAYER PAD - paper	Y	9.72g
MENU - card	Y	11g
BOOJAGRAM - card	Y	1g
OUTER (3 units) cardboard	Y widely recycled	136 g

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

<b>Technical Manager</b>	
<b>Signature:</b>	
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