



BOOJA-BOOJA

FINISHED PRODUCT SPECIFICATION

PRODUCT: THE GRAND SELECTION

RANGE: AMBIENT 16 TRUFFLE GIFTING

PRODUCT DETAILS	
Legal Name	A SELECTION OF DARK CHOCOLATE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60564
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	184 g
Case size (units per case)	5 units per case
Coding format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Ingredients list	Fine de Champagne & Strawberries, Deeply Chocolate, Cherry Cognac, Salted Caramel Mocha, Fruit & Pecan Praline Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Cane Sugar*, Fat-reduced Cocoa Powder*, Raisins*, Freeze Dried Strawberry Pieces*, Fine de Champagne*, Cognac*, Dried Cherries*, Agave Syrup*, PECANS*, Ground Coffee*, Coconut Syrup*, Water, Vanilla Extract*, Sea Salt. *=Organically grown ingredient NOT SUITABLE FOR CONSUMERS WITH AN ALMOND, HAZELNUT, CASHEW OR PISTACHIO NUT ALLERGY. Chocolate: minimum cocoa solids 55%
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	1
Printed Artwork version Number	20066 –1 (Sleeve), 20065-1 (Base)

Ref	60xxx TGS	Spec Version	1	Issued By	J Delbridge
Date Issued	15.01.26	Reason for Issue	New selection box	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 and De-odourised
Dried Cherries	Uzbekistan	Organic, sour
Cognac	France	Organic, 40% proof
Raisins	Argentina	Organic. Processing aid – organic sunflower oil
Pecans	South Africa	Organic, pieces
Vanilla Extract	France (beans from Madagascar)	Organic, sugar syrup and vanilla bean extract (sugar syrup as carrier)
Fine de Champagne	France	Organic, 57% proof, barrel aged
Freeze Dried Strawberry pieces	Various	Organic, freeze dried, moisture <4%
Cane Sugar	UK	Organic, Golden
Cocoa Powder	Netherlands / Italy (Cocoa – African/ Peru)	Organic, natural, fat reduced
Liquid Caramel	France	Organic, made from sugar and water (processing aids: citric acid, sunflower oil)
Sea salt	UK	Hand harvested in Cornwall
Coconut Syrup	Netherlands	Organic, Premium Light
Ground Coffee	Netherlands	Organic Mexican coffee beans, very fine grind
Agave Syrup	Mexico	Organic light agave syrup
Water	UK	Anglian water reverse osmosis filtered
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 (Pecans)	Y (Almonds, Hazelnuts & Cashews)	Y (Almonds, Hazelnuts, Cashews & 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

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

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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 kcal / kJ	2529kJ/613kcal
Fat	48g
Saturated fat	37g
Carbohydrate	36g
Sugars	32g
Protein	4.7g
Salt (g)	0.01g

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)	<0.8
Total Aflatoxin	<4 µg/kg
Cadmium	<0.8 mg/Kg

DESCRIPTION OF MANUFACTURING PROCESS

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. 4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.
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QUALITY PARAMETERS	
Quality Measure	Description
Organoleptic	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting.
Taste	Creamy chocolate ganache with an assortment of flavours in sweet dark chocolate shell with contrasting bitter cocoa powder dusting
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	16 g
Gold film metallised PET	N	2.5 g
Base cardboard	Y widely recycled	33.74 g
Sleeve cardboard	Y widely recycled	36.45 g
OUTER (5 units) cardboard	Y widely recycled	105 g

Signed for and on behalf of the Booja Booja Company Ltd	
Technical Manager	
Signature:	
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