



FINISHED PRODUCT SPECIFICATION

PRODUCT: Deeply Chocolate Wonders

RANGE: Chocolate Wonders

PRODUCT DETAILS	
Legal Name	Chocolate ganache, made and rolled with dark chocolate.
Product Code	65007
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	65g
Case size (units per case)	8 x 65g pouches in a 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*, Vanilla Extract*. *=Organically grown ingredients. NOT SUITABLE FOR CONSUMERS WITH AN ALMOND, HAZELNUT, PECAN, CASHEW OR PISTACHIO NUT ALLERGY. MAY CONTAIN GLUTEN FREE OATS. Chocolate: minimum cocoa solids 55%.
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V1
Printed Artwork version Number	23008-1

Ref	65xxx WDC Wonders	Spec Version	1	Issued By	J Delbridge
Date Issued	15.01.26	Reason for Issue	New flavour	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
Vanilla Extract	France (Beans from Madagascar)	Organic, Sugar syrup and vanilla beans (sugar syrup as a carrier)

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	Y – GF Oats	N - Gluten	Y - Gluten
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	

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Kosher	Y	
Halal	Y	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g (calculated)
Energy kcal / kJ	2623kJ/633kcal
Fat	51g
Saturated fat	38g
Carbohydrate	36g
Sugars	33g
Protein	4.9g
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)	<0.6
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 poured into moulds, and when solid, cut in to pieces. 3. The pieces are then enrobed in chocolate (using an enrobing machine) and covered with flaked chocolate. 4. They are packed into pouches and outer cases.

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QUALITY PARAMETERS	
Quality Measure	Description
Organoleptic	
Appearance	Spherical, small chocolates artisan in appearance, with a flaked chocolate coating. When cut, thin dark brown chocolate shell with a brown creamy chocolate centre.
Taste	Rich, sweet chocolate with slight bitterness from flaked chocolate coating and enrobed chocolate shell. Followed with a creamy, chocolate centre with rich chocolatey and vanilla notes.
Texture	Initial bite from flaked chocolate and enrobed chocolate shell, followed by creamy and smooth centre that melts away, leaving the chocolate from the shell and coating which lingers a little longer.

PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
A metallised PET pouch with zip seal	Y (at Store)	4.94g
OUTER (8 units) - cardboard	Y widely recycled	103g

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