



FINISHED PRODUCT SPECIFICATION

PRODUCT: Fruit and Pecan Praline Crunch Chocolate Truffles

RANGE: 8 Truffle Pack

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE GANACHE WITH RAISINS AND CAMELISED PECAN PRALINE 7%, ENROBED IN DARK CHOCOLATE
Product Code	60583
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*, Raisins* 7%, Cane Sugar*, PECANS* 2%, Fat-reduced Cocoa Powder*, Coconut Syrup*, 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	20084-1

Ref	60xxx FN 8Pk	Spec Version	1.1	.1Issued By	J Delbridge
Date Issued	23.01.26	Reason for Issue	New flavour – amended product name	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Dairy & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Raisins	Argentina	Organic, processing aid: sunflower oil
Cane Sugar	UK	Organic, Golden
Pecans	South Africa	Organic, pieces
Fat Reduced Cocoa Powder	Netherlands / Italy (Cocoa – African /Peru)	Organic, Fat Reduced Natural
Coconut Syrup	Netherlands	Organic, light from caramelised coconut nectar
Vanilla Extract	France (Beans from Madagascar)	Organic, Sugar syrup and vanilla beans (sugar syrup as a carrier)
Sea Salt	UK	Hand harvested in Cornwall, UK
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 and Cashews)	Y (Almonds, Hazelnuts, Cashews and 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.

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	

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Halal	N
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NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g (calculated)
Energy kcal / kJ	2512kJ/606kcal
Fat	47g
Saturated fat	34g
Carbohydrate	39g
Sugars	36g
Protein	4.7g
Salt (g)	0.17g

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
Cadmium	<0.8 mg/Kg
Aflatoxins	<4 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.

QUALITY PARAMETERS	
Quality Measure	Description
Organoleptic	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting. When cut - smooth ganache with pieces of raisin and pecan brittle visible in a chocolate shell.
Taste	Creamy chocolate ganache with xxx contrasting bitter cocoa powder dusting. Rich chocolate flavour lingers after chocolate melts away.
Texture	Crisp outer shell. Creamy melt in the mouth ganache, chewy pieces of x and x with crunchy bite.

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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	99 g

Signed for and on behalf of the Booja Booja Company Ltd

Technical Manager	
Signature:	
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