



FINISHED PRODUCT SPECIFICATION

PRODUCT: Chocolate Salted Caramel Truffle Loglets

RANGE: 10 PACK TRUFFLE LOGLETS

PRODUCT DETAILS	
Legal Name	Dark chocolate truffle ganache with caramel (4.5%) and sea salt, coated in dark chocolate flakes.
Product Code	60254
Date code format	Best Before
Shelf life from Manufacture	8 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	115 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* Water Sea Salt *=Organically grown Also contains nuts. We use tree nuts throughout our factory & processes. Chocolate minimum Cocoa Solids 55%
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V3
Printed Artwork version Number	20094-1

Ref	60254	Spec Version	1	Issued By	S. Bean
Date Issued	02/10/2023	Reason for Issue	New Line	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	Columbia, Paraguay, Brazil	Organic Cane Sugar Light
Water	UK	Reverse Osmosis filtered Anglian Water
Sea Salt	UK	Hand harvested in the UK

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.

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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 100 g (calculated)
Energy kcal / kJ	2561kJ/618 kcal
Fat	48 g
Saturated fat	36 g
Carbohydrate	38 g
Sugars	36 g
Protein	4.5 g
Salt (g)	0.37 g

MICROBIOLOGICAL CRITERIA

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

DESCRIPTION OF MANUFACTURING PROCESS


Description of manufacturing process	<ol style="list-style-type: none"> 1. All ingredients are placed in a heated mixing vessel and blended together 2. The mixture is spread out in to a mould, and when solid, cut in to logs. 3. The logs are then enrobed in chocolate (using an enrobing machine) and covered with flaked chocolate. 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, small, long, and thin log format with a flaked chocolate coating. When cut dark brown enrobed chocolate shell with a creamy chocolate brown ganache and visible pieces of salted caramel.
Taste	Rich, sweet chocolate with slight bitterness from the flaked chocolate coating and enrobed chocolate shell. Followed with a creamy salted chocolate flavoured ganache with small pieces of chewy caramel which leaves small salt pieces lingering.
Texture	Initial bite from flaked chocolate coating and enrobed chocolate shell, that melts in the mouth to creamy and smooth feel. Very soft, creamy smooth indulgent melt in the mouth ganache with chewy salted caramel and crunchy salt pieces, left after the caramel and chocolate melts away.

PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
Clear tray RPET made from >70% recycled materials	Y widely recycled	10g
Gold film metallised PET	N	2.5g
Base cardboard	Y widely recycled	16g
Sleeve cardboard	Y widely recycled	20g
OUTER (8 units) cardboard	Y widely recycled	116g

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Signed for and on behalf of the Booja Booja Company Ltd	
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