



FINISHED PRODUCT SPECIFICATION

PRODUCT: HAZELNUT CRUNCH TRUFFLE

RANGE: ARTIST COLLECTION 185G

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE HAZELNUT GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60102
Date code format	Best Before
Shelf life from Manufacture	7 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature
Average Weight	185g
Case size (units per case)	3 units per case
Coding format	Best Before: e.g. 6.15 Batch Number: e.g. B295
Ingredients list	Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Hazelnuts* 17% Coconut Oil* Cocoa Powder* *=Organically grown ingredients Also contains other nuts. We use tree nuts throughout our factory and processes. Chocolate: minimum cocoa solids 55% May contain occasional nut shell piece
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V29.1
Printed Artwork version Number	20303-8

Ref	60102	Spec Version	8	Issued By	R Evans
Date Issued	8.11.22	Reason for Issue	Artwork Change removed reference to Italian hazelnuts	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
Hazelnuts	Italy	Organic, Paste and nibs
Cocoa Powder	Netherlands	Organic, Fat Reduced, Natural

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)	Hazelnuts	Y (Almonds, Cashews and Pecans)	Y (Almonds, Cashews and Pecans)	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 >10ppm 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	
Halal	N	

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NUTRITIONAL INFORMATION

NUTRIENT	Per 100g (calculated)
Energy kJ/kcal	2651 kJ/631 kcal
Fat	53 g
Saturated fat	31 g
Carbohydrate	30 g
Sugars	26 g
Protein	6.2 g
Salt (g)	0.01g

MICROBIOLOGICAL CRITERIA

	Maximum
Total count	<10 ⁶
Enterobacteriaceae	<10 ³
E.coli	<10
Salmonella	Absent in 25g
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)	<0.6
Total Aflatoxin	<10 µg/kg
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 into a mould on a cooling table, and when solid, cut in to slabs. 3. The slabs are cut in to cubes which 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	Initial creamy chocolate ganache with hazelnut flavour profile and bite from chopped nuts middle to end with bitter cocoa. Contrasted with sweeter dark chocolate flavour from enrobed shell
Texture	Crisp outer shell with smooth creamy, melt in the mouth ganache and crunchy

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	hazelnut pieces
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PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
White tray Cardboard. White on the outer side and brown inside	Y	7.5 g
Petit fours Brown glassine paper	Y	16= 1.5 g
Paper layer pad Printed one colour in a 'Paisley' design 3 ply small ball brown cushion pads.	Y	1.5 g
Boojagram Custom Kote paperboard, with Lithographic print, using vegetable based inks. Gloss lamination coating.	Y	1 g
Gold foil bag Side weld triple laminate bags. 50 µm Met CPP /12 PET Laminate. Reverse printed.	N	4.5 g
Wooden box hand painted and lacquered decorated box with rice paper coating on the exterior then painted and lacquered. The inside of the box is lined with a velvet material	Reused not recycled	163.5 g
Band Custom Kote paperboard	Y	3 g
OUTER (3 units) corrugated cardboard	Y	67.5 g

Signed for and on behalf of the Booja Booja Company Ltd	
Technical Manager	
Signature:	
Name:	Jane Delbridge
Date:	08/11/22
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Company name: The Booja Booja Company LTD
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