



FINISHED PRODUCT SPECIFICATION

PRODUCT: AWARD WINNING TRUFFLE SELECTION - EASTER EDITION

RANGE: AMBIENT 16 TRUFFLE RANGE

PRODUCT DETAILS	
Legal Name	A SELECTION OF DARK CHOCOLATE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60561
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	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	<p>Almond Salted Caramel, Hazelnut Crunch, Rhubarb & Vanilla Fool, Stem Ginger, Around Midnight Espresso</p> <p>Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*) Coconut Oil* Hazelnuts* Almond Paste* Stem Ginger*(Ginger*, Cane Sugar*) Cane Sugar* Cocoa Powder* Rhubarb* Water Ground Coffee* Agave Syrup* Sea Salt Vanilla Extract* *=Organically grown ingredient</p>

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Date Issued	13.10.23	Reason for Issue	Update Water into Ingredient Details and Process	Approved By	J Delbridge

	Also contains other nuts. We use tree nuts throughout our factory and processes Chocolate: minimum cocoa solids 55% May contain occasional nutshell piece
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	N/A
Printed Artwork version Number	20055-3

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
Almond paste	Italy	Organic, Roasted paste
Hazelnuts	Italy	Organic, Roasted, paste and nibs
Stem Ginger	China	Organic, Stem ginger pieces in syrup
Rhubarb	Poland	Organic, IQF
Cane Sugar	Brazil Colombia Paraguay	Organic, Golden cane sugar
Cocoa Powder	Netherlands (Cocoa – African)	Organic, Fat Reduced, Natural
Sea salt	UK	Hand harvested in UK
Vanilla extract	Netherlands	Organic Macerated vanilla (Madagascan) in water and ethanol as carriers
Ground Coffee	Germany	Organic, Mexican coffee beans, very fine grind
Agave Syrup	Mexico	Organic, Premium light agave syrup
Water	UK	Reverse Osmosis filtered Anglian Water

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 (Hazelnuts and Almonds)	Y (Cashews, Pecans)	Y (Cashews, 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 >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	2445 kJ/581 kcal
Fat	46 g
Saturated fat	29 g
Carbohydrate	35 g
Sugars	32 g
Protein	5.9 g
Salt (g)	0.06 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
Total Aflatoxin	<10 µg/kg
Cadmium	<0.8

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 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 cubes. 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 >90% recycled materials	Y widely recycled	22 g
Gold film metallised PET	N	2.5 g
Base cardboard	Y widely recycled	36 g
Sleeve cardboard	Y widely recycled	40 g
OUTER (5 units) cardboard	Y widely recycled	124 g

Signed for and on behalf of the Booja Booja Company Ltd	
Technical Manager	
Signature:	
Name:	Jane Delbridge
Date:	13.10.23
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Company name: The Booja Booja Company LTD	
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