



## **FINISHED PRODUCT SPECIFICATION**

**PRODUCT: THE SIGNATURE COLLECTION**

**RANGE: AMBIENT GIFTING**

<b>PRODUCT DETAILS</b>	
Legal Name	A SELECTION OF DARK CHOCOLATE GANACHE TRUFFLES, ENROBED IN DARK CHOCOLATE
Flavours	Deeply Chocolate x 4, Honeycomb Caramel x 4, Chocolate Orange x 4, Chocolate Salted Caramel x 4
Product Code	60562
Date code format	Best Before
Shelf life from Manufacture	6 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>Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*)            Coconut Oil*            Cane Sugar*            Cocoa Powder*            Dried Mandarin Pieces*            Coconut Syrup*            Orange Extract*            Agave Syrup*            Water            Sea Salt            Vanilla Extract*</p> <p>*=Organically grown ingredients.  <b>Also contains nuts. We use tree nuts throughout our factory and processes.</b>            Chocolate: minimum cocoa solids 55%</p>
Organic certification	Soil Association GB-ORG-05

Ref	60562	Spec Version	3	Issued By	J Delbridge
Date Issued	20.10.22	Reason for Issue	Updated artwork	Approved By	J Delbridge

Recipe Version Number	3
Printed Artwork version Number	20057-3

## 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
Cane Sugar	Brazil Colombia Paraguay	Organic, Golden
Cocoa Powder	Netherlands	Organic, Fat Reduced, Natural
Dried Mandarin pieces	Turkey	Organic, Coated in rice flour as processing aid
Coconut Syrup	Netherlands	Organic, Light, from caramelised coconut sugar
Orange Extract	Blended in the UK	Organic Sunflower Oil (as carrier), Orange Oil
Agave Syrup	Mexico	Organic, light agave syrup
Water	UK	Reverse Osmosis filtered Anglian Water
Sea salt	UK	Hand harvested in Cornwall
Vanilla extract	Netherlands	Organic, Water, Ethanol (carriers) and macerated vanilla (Madagascan) via a cold extraction

### 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 and Almonds)	Y (Cashews, Pecans, Hazelnuts and 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.**

### OTHER PRODUCT INFORMATION

Is the product....?	Y/N	Comments
Suitable for Vegetarians	Y	
Suitable for Vegans	Y	
GMO free	Y	
Irradiated	N	

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Free from additives	<b>Y</b>	
Free from colours	<b>Y</b>	
Free from preservatives	<b>Y</b>	
Free from flavourings	<b>Y</b>	
Kosher	<b>N</b>	
Halal	<b>N</b>	

## NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g (calculated)
Energy kcal / kJ	2601 kJ/616 kcal
Fat	50 g
Saturated fat	37 g
Carbohydrate	35 g
Sugars	32 g
Protein	4.3 g
Salt (g)	0.1 g

## MICROBIOLOGICAL CRITERIA

	Maximum
Total count	<10 <sup>6</sup>
Enterobacteriaceae	<10 <sup>3</sup>
E.coli	<10
Salmonella	Absent in 25 g
Listeria sp.	<100 (Target <10)
Listeria monocytogenes	<100 (Target <10)
Staphylococcus aureus	<20
Yeasts	<10 <sup>5</sup>
Moulds	<10 <sup>4</sup>
CHEMICAL CRITERIA	Tolerance
aW (water activity)	<0.6
Cadmium	<0.8 mg/Kg

## DESCRIPTION OF MANUFACTURING PROCESS

Description of manufacturing process	<ol style="list-style-type: none"> <li>1. All ingredients are placed in a heated mixing vessel and blended together.</li> <li>2. The mixture is spread out into a mould on a cooling table, and when solid, cut in to slabs.</li> <li>3. The slabs are cut in to cubes which are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder. CCP – metal detection</li> <li>4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.</li> </ol>
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**QUALITY  
PARAMETERS**

Quality Measure	Description
<b>Organoleptic</b>	
Appearance	Chocolate truffles artisan in appearance not perfect squares. 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**

<b>Technical Manager</b>		
<b>Signature:</b>		
<b>Name:</b>	<b>Jane Delbridge</b>	
<b>Date:</b>	<b>20.10.22</b>	
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**Company name:** The Booja Booja Company LTD**Address:** Howe Pit, Brooke Rd, Brooke, Norwich NR15 1HJ**Telephone:** 01508558888**Email:** [welcome@boojabooja.com](mailto:welcome@boojabooja.com)

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