



## **FINISHED PRODUCT SPECIFICATION**

**PRODUCT:** Deeply Chocolate Truffles

**RANGE:** 8 Truffle Pack

<b>PRODUCT DETAILS</b>	
Legal Name	<b>DARK CHOCOLATE GANACHE, ENROBED IN DARK CHOCOLATE</b>
Product Code	<b>60577</b>
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	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* Cocoa Powder* Vanilla Extract* *=Organically grown ingredient. <b>Also contains nuts. We use tree nuts throughout our factory &amp; processes.</b> Chocolate: minimum Cocoa Solids 55%
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	1.4
Printed Artwork version Number	20076-2

Ref	60577 DC 8Pk	Spec Version	2	Issued By	R Evans
Date Issued	18.10.22	Reason for Issue	Artwork update	Approved By	J Delbridge

## TECHNICAL INFORMATION

### INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic, Dairy & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cocoa Powder	Netherlands	Organic, Fat Reduced Natural
Vanilla Extract	Made in Netherlands from Madagascan vanilla beans	Organic, Water, Ethanol, Vanilla bean extract. Water and ethanol are carriers. Cold extraction processed

### 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.**

### 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 100 g (calculated)
Energy kcal / kJ	2665kJ/631kcal
Fat	53 g
Saturated fat	39 g
Carbohydrate	33 g
Sugars	30 g
Protein	4.5 g
Salt (g)	0.01 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

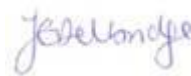
DESCRIPTION OF MANUFACTURING PROCESS	
Description of manufacturing process	<ol style="list-style-type: none"> <li>1. All ingredients are placed in a heated mixing vessel and blended together.</li> <li>2. The mixture is spread out into a mould on a cooling table, and when solid, cut in to slabs.</li> <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>

QUALITY PARAMETERS	
Quality Measure	Description
<b>Organoleptic</b>	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting. Smooth ganache with chocolate shell when cut.
Taste	Creamy chocolate ganache with subtle vanilla notes contrasting bitter cocoa powder dusting. Rich chocolate flavour lingers after chocolate melts away.
Texture	Crisp outer shell. Creamy melt in the mouth ganache.

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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	7.3 g
Gold film - metallised PET	N	1 g
Carton - cardboard	Y widely recycled	13 g
OUTER (8 units) - cardboard	Y widely recycled	80 g

**Signed for and on behalf of the Booja Booja Company Ltd****Technical Manager****Signature:****Name:** Jane Delbridge**Date:** 18.10.22**Telephone:** 01508557905**Email** [jane@boojabooja.com](mailto:jane@boojabooja.com)**Emergency/out of hours contact details** **Mobile: 07984 451656****Company name:** The Booja Booja Company LTD**Address:** The Booja Booja Co Ltd, Little Melton Food Park, Norwich, Little Melton Road, NR9 3NP**Telephone:** 01508558888**Email:** [welcome@boojabooja.com](mailto:welcome@boojabooja.com)

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