



FINISHED PRODUCT SPECIFICATION

PRODUCT: Chocolate Salted Caramel Truffle Heart Box 115g

RANGE: ARTIST COLLECTION

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE GANACHE WITH CARAMEL (4.5%) AND SEA SALT, ENROBED IN DARK CHOCOLATE
Product Code	60152
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	e115g
Case size (units per case)	3 units per case
Coding format	Best Before: e.g 18.6.15 Batch Number: e.g B295
Ingredients list	Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*) Coconut Oil* Cane Sugar* Cocoa Powder* Water Sea Salt *=Organically grown ingredient 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	20332-1

Ref	60152 CSC A/C	Spec Version	1	Issued By	S. Bean
Date Issued	05/10/2023	Reason for Issue	New line	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic Milk free, soya free 55% cocoa solids
Coconut oil	Netherlands	Organic, De-odourised
Cane Sugar	Colombia, Paraguay, Brazil	Organic, golden
Cocoa Powder	Netherlands (cocoa African)	Organic, Fat Reduced Natural
Water	UK	Reverse Osmosis filtered Anglian Water
Sea Salt	UK	Hand harvested in Cornwall

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 (Almonds, Cashews, Hazelnuts, Pecans)	Y (Almonds, Cashews, Hazelnuts, 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	

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Halal	N
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NUTRITIONAL INFORMATION

NUTRIENT	Per 100g (calculated)
Energy kJ/ kcal	2570kJ/620kcal
Fat	49g
Saturated fat	38g
Carbohydrate	37g
Sugars	34g
Protein	4.8g
Salt (g)	0.42g

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)	<0.78
Cadmium	<0.8mg/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 poured into cylinder moulds and allowed to set. 3. The cylinders are fed into a machine that makes ganache 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. When cut, smooth ganache with shiny small pieces of caramel and small salt granules
Taste	A bitter chocolate cocoa powder dusting contrasting with a creamy chocolate ganache with a hint of salt. Followed by sweet caramel notes and a further salt hit at the end.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with small pieces of chewy salted caramel, occasionally a small crunch of salt.

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PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
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 velvet.	Reuse not recycled	139 g
Ribbon - polyester	N	5.3g
Flavour Sleeve – Printed card	Y	3g

Signed for and on behalf of the Booja Booja Company Ltd	
Technical Manager	
Signature:	
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