



## **FINISHED PRODUCT SPECIFICATION**

**PRODUCT:** Chocolate Orange Truffles

**RANGE:** AMBIENT 2 TRUFFLE PACK

<b>PRODUCT DETAILS</b>	
Legal Name	<b>DARK CHOCOLATE ORANGE GANACHE WITH MANDARIN PIECES, ENROBED IN DARK CHOCOLATE</b>
Product Code	60054
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	23g
Case size (units per case)	16 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* Dried Mandarin Pieces* 4% Orange Extract* Cocoa Powder* Agave Syrup* *=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	V1
Printed Artwork version Number	20754-1

Ref	60054 CO	Spec Version	1	Issued By	R Evans
Date Issued	18.10.22	Reason for Issue	New Line	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
Dried Mandarin Pieces	Turkey	Organic, Rice Flour as processing aid
Cocoa Powder	Netherlands	Organic, Fat reduced, Natural
Orange Extract	Blended in the UK	Organic Sunflower Oil (as carrier), Orange Oil
Agave Syrup	Mexico	Organic Premium Standard

### 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, Pecans Hazelnuts)	Y (Almonds, Cashews, Pecans Hazelnuts)	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	2609kJ/619kcal
Fat	50
Saturated fat	36
Carbohydrate	35
Sugars	31
Protein	4.4
Salt (g)	0.01

MICROBIOLOGICAL CRITERIA		Maximum
Total count		<10 <sup>6</sup>
Enterobacteriaceae		<10 <sup>3</sup>
E.coli		<10
Salmonella		Absent in 25g
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
Total Aflatoxin		<4 µg/kg
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 into cubes which are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder.</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
Organoleptic	
Appearance	Chocolate truffles artisan in appearance not perfect squares. Uniform cocoa powder dusting. Visible mandarin pieces in an otherwise smooth ganache.
Taste	A bitter chocolate cocoa dusting followed with a creamy chocolate orange flavour ganache with small pieces of mandarin which give a burst of citrus orange. A rich chocolate orange flavour lingers.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with mandarin pieces which give a slightly chewy texture, left after the chocolate melts away.

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PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
Inner U Card (laminated on one side)	N	1.1g
Film [metallised OPP]	N	0.5g
BB paper sticker	N	0.1g
OUTER (16 units) Card	Y	35.9g

<b>Signed for and on behalf of the Booja Booja Company Ltd</b>	
<b>Technical Manager</b>	
<b>Signature:</b>	
<b>Name:</b>	<b>Jane Delbridge</b>
<b>Date:</b>	<b>18.10.22</b>
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<b>Company name:</b> The Booja Booja Company LTD
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