

FINISHED PRODUCT SPECIFICATION

The Booja Booja Company LTD

Address: The Booja Booja Co Ltd, Little Melton Food Park, Little Melton Road, Norwich, NR9 3NP
Telephone: 01508558888
Email: welcome@boojabooja.com

	Deeply Chocolate Truffles 2 Truffle Pack Eight deeply delicious truffles. For lovers of pure, smooth, close your eyes, melt in the mouth chocolatiness.    ✓ ORGANIC ✓ DAIRY, GLUTEN & SOYA FREE ✓ VEGAN
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PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE GANACHE, ENROBED IN DARK CHOCOLATE
Product Code	60056
Date Code Format	Best Before
Coding Format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Shelf Life from Manufacture	10 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	23 g
Case Size (units per case)	16 units per case
Ingredients List	Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Fat-reduced Cocoa Powder*, Vanilla Extract*. *=Organically grown ingredient. NOT SUITABLE FOR CONSUMERS WITH AN ALMOND, HAZELNUT, PECAN, CASHEW OR PISTACHIO NUT ALLERGY. Chocolate: minimum Cocoa Solids 55%.
Organic Certification	Soil Association GB-ORG-05
Recipe Version Number	7
Printed Artwork Version Number	20757-1

Ref	60056 DC 2Pk	Spec Version	1	Issued By	J Delbridge
Date Issued	18.05.26	Reason for Issue	New to 2Pk range	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	CONTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Milk & Soya free 55% cocoa solids. Cd <0.8mg/Kg
Coconut Oil	Netherlands	Organic, De-odourised
Cocoa Powder	Netherlands / Italy (Cocoa – Africa /Peru)	Organic, Fat Reduced Natural/ Alkalized
Vanilla Extract	France from Madagascan vanilla beans	Organic, Sugar Syrup & vanilla bean extract (Sugar Syrup as carrier).

ALLERGEN DETAILS

We are a Dairy, Gluten and Soya free manufacturing site.

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, Hazelnuts, Cashews and Pecans)	Y (Almonds, Hazelnuts, Cashews, Pecans and Pistachio Nuts)	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

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	

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Free from flavourings	Y	
Kosher	N	
Halal	N	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g (calculated)
Energy	2698kJ/ 652kcal
Fat	54g
Saturated fat	42g
Carbohydrate	33g
Sugars	29g
Protein	4.9g
Salt	0.03g
Sodium	11.8mg

MICROBIOLOGICAL CRITERIA	MAXIMUM
Total count	<10 ⁵
Enterobacteriaceae	<10 ³
E. coli	<10
Salmonella	Absent in 25 g
Staphylococcus aureus	<10 ⁴ (Target <20)
Yeasts	<10 ⁵
Moulds	<10 ⁴
CHEMICAL CRITERIA	TOLERANCE
aW (water activity)	<0.6

DESCRIPTION OF MANUFACTURING PROCESS
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. CCP – Metal detection 4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.

ORGANOLEPTIC PARAMETERS	
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			
Packaging	Material	Can it be recycled? Y/N	Weight per unit
Inner U Card	Cardboard. PE laminated on one side	N	1.13g
Film	Metallised OPP	Y (at large stores)	0.5g
BB paper sticker	Paper with glue on one side	N	0.1g
SR OUTER (16 units)	Cardboard	Y widely recycled	35.98g

Signed for and on behalf of the Booja Booja Company Ltd	
Technical Manager	
Signature:	
Name:	Jane Delbridge
Date:	18.05.2026
Telephone:	01508557905
Email	jane@boojabooja.com
Emergency/out of hours contact details	Mobile: 07984 451656

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