



FINISHED PRODUCT SPECIFICATION

PRODUCT: Chocolate Orange Truffles

RANGE: 8 Truffle Pack

PRODUCT DETAILS

Legal Name	DARK CHOCOLATE ORANGE GANACHE WITH MANDARIN PIECES, ENROBED IN DARK CHOCOLATE
Product Code	60575
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* Dried Mandarin Pieces* 4% Orange Extract* Cocoa Powder* Agave Syrup* *=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	1.2
Printed Artwork version Number	20077-2

TECHNICAL INFORMATION

Ref	60575 CO 8Pk	Spec Version	2	Issued By	R Evans
Date Issued	18.10.22	Reason for Issue	Artwork change	Approved By	J Delbridge

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 (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	2609kJ/619kcal
Fat	50g
Saturated fat	36g
Carbohydrate	35g
Sugars	31g
Protein	4.4g
Salt (g)	0.01g


MICROBIOLOGICAL CRITERIA	Maximum
Total count	<10 ⁶
Enterobacteriaceae	<10 ³
E.coli	<10
Salmonella	Absent in 25 g
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)	<0.6
Total Aflatoxin	<4 µg/kg
Cadmium	0.8 mg/Kg

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

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
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