



FINISHED PRODUCT SPECIFICATION

PRODUCT: HAZELNUT CRUNCH CHOCOLATE TRUFFLES

RANGE: AMBIENT 2 TRUFFLE PACK

PRODUCT DETAILS	
Legal Name	2 multi award-winning crunchy hazelnut truffles enrobed in dark chocolate
Product Code	60050
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*) Hazelnuts* 17% Coconut Oil* Cocoa Powder* *=Organically grown ingredients. ALSO CONTAINS OTHER NUTS. WE USE TREE NUTS THROUGHOUT OUR FACTORY AND PROCESSES. Chocolate: minimum cocoa solids 55% May contain occasional nut shell piece.
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V29.1
Printed Artwork version Number	20741-2

Ref	HCT 60050	Spec Version	3.1	Issued By	R Evans
Date Issued	11.04.22	Reason for Issue	Change to recipe number and Ingredients details	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic, Milk & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Hazelnuts	Italy	Organic, Paste and nibs
Cocoa Powder	Netherlands	Organic, Fat Reduced, Natural

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)	Hazelnuts	Y (Pecans, Cashews and Almonds)	Y (Pecans, Cashews and 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 >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	2651kJ/631kcal
Fat	53g
Saturated fat	31g
Carbohydrate	30g
Sugars	26g
Protein	6.2g
Salt (g)	0.01g

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)	<0.6
Total Aflatoxin	<10 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. 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.
Taste	Initial creamy chocolate ganache with a sweet hazelnut flavour and bite from chopped nuts middle to end with bitter cocoa. Contrasted with sweeter dark chocolate flavour from enrobed shell
Texture	Crisp outer shell. Smooth and creamy melting ganache with small crunchy hazelnut pieces

PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
Inner U Card (laminated with PE 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

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