

FINISHED PRODUCT SPECIFICATION

The Booja Booja Company LTD

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	Vanilla Chai Spice Hot Chocolate 200g A journey through vanilla smoothed spices and deep rich chocolate.
	 ✓ ORGANIC ✓ DAIRY, GLUTEN & SOYA FREE ✓ VEGAN

PRODUCT DETAILS	
Legal Name	Organic hot chocolate drink with dark chocolate flakes, chai style spices and vanilla extract.
Product Code	66003
Date Code Format	Best Before
Coding Format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Shelf Life from Manufacture	12 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	200 g
Case Size (units per case)	6 x 200g pouches in a case
Ingredients List	Cane Sugar*, Fat-Reduced Cocoa Powder* 22%, Dark Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*) 10%, Coconut Oil* Ground Spices*(Cinnamon*, Cardamom*, Ginger*), Vanilla Extract*, Sea Salt. *=Organically grown ingredients. 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	2
Printed Artwork Version Number	24002-1

Ref	66003 Vanilla Chai Spice Hot Chocolate	Spec Version	2.2	Issued By	A Castro
Date Issued	21/05/2026	Reason for Issue	New flavour – grouped spices in ingredient dec	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	CONTRY OF ORIGIN	QUALITY / GRADE
Cane Sugar	UK	Organic, Golden
Fat-Reduced Cocoa Powder	Netherlands / Italy (Cocoa – Africa /Peru)	Organic, Fat Reduced Natural/ Alkalized. Cd <0.6mg/Kg
Dark Chocolate Flakes	Belgium/Italy	Organic, Milk & Soya free 55% cocoa solids. Cd <0.8mg/Kg
Coconut Oil	Netherlands	Organic, De-odourised
Ground Cinnamon	Sri Lanka	Organic
Vanilla Extract	France from Madagascan vanilla beans	Organic, Sugar Syrup & vanilla bean extract (Sugar Syrup as carrier).
Sea Salt	UK	Hand harvested in Cornwall
Ground Ginger	India, Indonesia, Nigeria, Sri Lanka, Vietnam	Organic
Ground Cardamom	Various	Organic

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 GF Oats	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

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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	Y	KLBD Certified
Halal	Y	Halal certification Europe

NUTRITIONAL INFORMATION		
NUTRIENT	Per 100g (calculated)	Per 3 heaped Teaspoons (20g)
Energy	1699kJ/407kcal	340kJ / 81kcal
Fat	10g	2.0g
Saturated fat	7.2g	1.4g
Carbohydrate	68g	14g
Sugars	63g	13g
Protein	7.5g	1.5g
Salt	0.71g	0.14g
Sodium	284mg	56.8mg

MICROBIOLOGICAL CRITERIA	MAXIMUM
Total count	<10 ⁶
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 mixing vessel and blended together until a free-flowing powder is obtained. 2. They are packed into pouches and outer cases.

ORGANOLEPTIC PARAMETERS	
Appearance:	Free flowing cocoa-based chocolate powder, brown in colour.

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Taste:	Rich and sweet chocolate taste with warming chai spice flavours (cinnamon, ginger and cardamom) and vanilla.
Texture:	Free flowing chocolate powder.

PACKAGING MATERIALS

Packaging	Material	Can it be recycled? Y/N	Weight per unit
Pouch Bag	Heat sealable laminate film made of MATT bi-oriented polypropylene (BOPP), (MET OPP) and low seal PE.	Y (at Store)	8g
OUTER (6 units)	Virgin/recycled corrugated cardboard	Y widely recycled	113.2g

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