



FINISHED PRODUCT SPECIFICATION

PRODUCT: FINE DE CHAMPAGNE TRUFFLES

RANGE: ARTIST COLLECTION 185G

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE FINE DE CHAMPAGNE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60104
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	185g
Case size (units per case)	3 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* Fine de Champagne* 4% Cocoa Powder* Agave Syrup* *=Organically grown ingredient Also contains nuts. We use tree nuts throughout our factory and processes. Chocolate: minimum Cocoa Solids 55%
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V12
Printed Artwork version Number	20305-8

Ref	60104 CHAMP A/C	Spec Version	8	Issued By	R Evans
Date Issued	08.11.22	Reason for Issue	Change to recipe, Quid to 4%	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic Milk free, soya free 55% cocoa solids
Coconut oil	Netherlands	Organic, De-odourised
Fine de Champagne	France	Organic, oak barrel aged, 57° proof
Agave	Mexico	Organic, light agave syrup
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)	N	Y (Almonds, Cashews, Hazelnuts, Pecans)	Y (Almonds, Cashews, Hazelnuts, Pecans)	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	2484kJ/589kcal
Fat	49g
Saturated fat	36g
Carbohydrate	33g
Sugars	30g
Protein	4.3g
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)	<0.78
Cadmium	<0.8mg/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.

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 middle to end flavour strong Champagne (whiskey like in flavour) with bitter cocoa. Contrasted with sweeter dark chocolate flavour from enrobed shell.
Texture	Crisp outer shell, creamy, silky melt in the mouth ganache.

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PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
White tray Cardboard. White on the outer side and brown inside	Y	7.5 g
Petit fours Brown glassine paper	Y	16= 1.5 g
Layer pad Printed in a 'Paisley' design 3 ply small ball brown cushion pads.	Y	1.5 g
Boojagram Custom Kote paperboard, with Lithographic print, using vegetable based inks. Gloss lamination coating.	Y	1 g
Gold foil bag Side weld triple laminate bags. 50 µ Met CPP /12 PET Laminate. Reverse printed.	N	4.5 g
Wooden box hand painted and lacquered decorated box with rice paper coating on the exterior then painted and lacquered. The inside of the box is lined with a velvet material	Reuse not recycled	163.5 g
Band Custom Kote paperboard	Y	3 g
OUTER (3 units) corrugated cardboard	Y	67.5 g

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