



FINISHED PRODUCT SPECIFICATION

PRODUCT: A GRAND ADVENTURE

RANGE: AMBIENT GIFTING

PRODUCT DETAILS	
Legal Name	A SELECTION OF DARK CHOCOLATE TRUFFLE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60282
Date code format	Best Before
Shelf life from Manufacture	8 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature.
Average Weight	243 g
Case size (units per case)	3 units per case
Coding format	Best Before: e.g. 18.6.15 Batch Number: e.g. B1
Ingredients list	<p>Hazelnut Crunch, Almond Salted Caramel, Rhubarb & Vanilla Fool, Chocolate Orange, Raspberry Scrunch, Salted Caramel Mocha, Gingered Toffee Apple</p> <p>Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Cane Sugar*, Hazelnuts*, Almond Paste*, Rhubarb*, Cocoa Powder*, Coconut Syrup*, Freeze Dried Raspberries*, Dried Mandarin Pieces*, Dried Apple*, Water, Ground Coffee*, Orange Extract*, Agave Syrup*, Stem Ginger* (Ginger*, Cane Sugar*), Sea Salt, Cinnamon*, Vanilla Extract*</p> <p>*=Organically grown ingredient</p> <p>Also contains other nuts. We use tree nuts throughout our factory and processes.</p> <p>Chocolate : minimum cocoa solids 55%.</p> <p>May Contain occasional nut shell piece.</p>
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	2
Printed Artwork version Number	20920-1

Ref	60282	Spec Version	1	Issued By	R Evans
Date Issued	28/04/23	Reason for Issue	New Line	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium	Organic, Milk free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	Brazil Colombia Paraguay	Organic, Golden
Hazelnuts	Italy	Organic, roasted, paste and nibs
Almond paste	Italy	Organic, roasted paste
Rhubarb	Poland	Organic, IQF
Cocoa Powder	Netherlands	Organic, natural, fat reduced
Coconut Syrup	Netherlands	Organic, Light, from caramelised coconut sugar
Freeze Dried Raspberries	Serbia	Organic, <1% Moisture
Dried Mandarin Pieces	Turkey	Organic, Rice Flour as processing aid
Dried Apple	Chile	Organic, Pink Lady
Water	UK	Anglian water reverse osmosis filtered
Ground Coffee	Germany	Organic, Mexican coffee beans, very fine grind
Orange Extract	Blended in the UK	Organic, Sunflower Oil (as carrier), Orange Oil
Agave Syrup	Mexico	Organic, light agave syrup
Stem Ginger	China	Organic, Ginger in syrup
Sea salt	UK	Hand harvested in Cornwall
Cinnamon	Sri Lanka	Organic, Powder Grade (<500µ)
Vanilla extract	Holland	Organic, macerated vanilla (Madagascan) in water and ethanol as carriers

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)	Y	Y (Cashews, Pecans)	Y (Cashews, 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 >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.

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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	N	
Halal	N	

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g (calculated)
Energy kcal / kJ	2503 kJ/604 kcal
Fat	47 g
Saturated fat	32 g
Carbohydrate	37 g
Sugars	34 g
Protein	6.0 g
Salt (g)	0.1 g

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)	<0.8
Total Aflatoxin	<10 µg/kg
Cadmium	<0.8


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, and when solid, cut in to slabs and logs. 3. The slabs are cut in to cubes which are then enrobed in chocolate (using an enrobing machine) and covered with cocoa powder or covered with flaked chocolate 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 or logs. Uniform cocoa powder dusting for some truffles, Loglets and other truffles covered in chocolate flakes
Taste	Creamy chocolate ganache with an assortment of flavours in sweet dark chocolate shell with contrasting bitter cocoa powder dusting or flaked chocolate.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with some texture in some flavours from the ingredients.

PACKAGING MATERIALS		
Material	Can it be recycled? Y/N	Weight per unit
Clear tray RPET made from >90% recycled materials	Y widely recycled	16.48 g
Gold film metallised PET	N	2.5 g
Box	Y widely recycled	236.59g
LAYER PAD	Y	7g
MENU	Y	1g
BOOJAGRAM	Y	1g
OUTER (3 units) cardboard	Y widely recycled	70.63 g

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