



FINISHED PRODUCT SPECIFICATION

PRODUCT: FINE DE CHAMPAGNE TRUFFLES

RANGE: 8 Truffle pack

PRODUCT DETAILS	
Legal Name	DARK CHOCOLATE FINE DE CHAMPAGNE GANACHE ENROBED IN DARK CHOCOLATE
Product Code	60573
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* Fine de Champagne*4% Cocoa Powder* Agave Syrup* *=Organically grown ingredient Also contain nuts. We use tree nuts throughout our factory & processes Chocolate: minimum Cocoa Solids 55%.
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V11
Printed Artwork version Number	20074-3

Ref	60573 CH 8Pk	Spec Version	3	Issued By	R Evans
Date Issued	18.10.22	Reason for Issue	Updated artwork number, Champagne percentage changed	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
Cocoa Powder	Netherlands	Organic, Fat Reduced, Natural
Agave Syrup	Mexico	Organic Premium light agave syrup
Fine de Champagne	France	Organic, aged, 57% proof

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 and Almonds)	Y (Cashews, Pecans Hazelnuts 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 >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	2484 kJ/ 589 kcal
Fat	49 g
Saturated fat	36 g
Carbohydrate	33 g
Sugars	30 g
Protein	4.3 g
Salt (g)	0.01 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	<4 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 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 with bitter cocoa. Contrasted with sweeter dark chocolate flavour from enrobed shell.
Texture	Crisp outer shell. Creamy melt in the mouth ganache with some texture in some flavours from the ingredients.

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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
Box cardboard	Y widely recycled	13 g
OUTER (5 units) cardboard	Y widely recycled	80 g

Signed for and on behalf of the Booja Booja Company Ltd

Technical Manager	
Signature:	
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