



FINISHED PRODUCT SPECIFICATION

PRODUCT: Salted Caramel Mocha Truffles

RANGE: 8 TRUFFLE PACK

PRODUCT DETAILS	
Legal Name	Dark chocolate truffle ganache with salted caramel (5.5%) and ground coffee, enrobed in dark chocolate.
Product Code	60584
Date code format	Best Before
Shelf life from Manufacture	10 Months
Storage Conditions	Keep cool and away from heat sources. Enjoy at room temperature
Average Weight	92g
Case size (units per case)	8 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*, Cane Sugar*, Fat-reduced Cocoa Powder*, Ground Coffee* 1%, Water, Sea Salt, Vanilla Extract* *=Organically grown ingredient 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	V7
Printed Artwork version Number	20085-1

Ref	60xxx SCM	Spec Version	1	Issued By	J Delbridge
Date Issued	15.01.26	Reason for Issue	New to 8Pk range	Approved By	J Delbridge

TECHNICAL INFORMATION

INGREDIENT DETAILS

INGREDIENT	COUNTRY OF ORIGIN	QUALITY / GRADE
Chocolate	Belgium/Italy	Organic, Milk & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Cane Sugar	UK	Organic, Golden
Cocoa Powder	Netherlands / Italy (Cocoa – African/ Peru)	Organic, Fat Reduced Natural
Liquid Caramel	France	Organic, made from sugar and water (processing aids: citric acid, sunflower oil)
Ground Coffee	Germany	Organic, Made from Mexican coffee beans, very fine grind
Water	UK	Reverse Osmosis filtered Anglian Water
Sea Salt	UK	Hand harvested in Cornwall, UK
Vanilla Extract	France (using Madagascan vanilla beans)	Organic, Sugar Syrup & vanilla bean extract (Sugar Syrup as carrier)

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, Pecans Hazelnuts)	Y (Almond, Cashews, Pecans Hazelnuts, Pistachios)	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	

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Free from flavourings	Y	
Kosher	N	
Halal	N	

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g (calculated)
Energy kJ/kcal	2553kJ/616kcal
Fat	49g
Saturated fat	38g
Carbohydrate	37g
Sugars	34g
Protein	4.5g
Salt (g)	0.18g

MICROBIOLOGICAL CRITERIA

	Maximum
Total count	<10 ⁵
Enterobacteriaceae	<10 ³
E.coli	<10
Salmonella	Absent in 25g
Staphylococcus aureus	<10 ⁴ (Target <20)
Yeasts	<10 ⁵
Moulds	<10 ⁴

CHEMICAL CRITERIA

	Tolerance
aW (water activity)	<0.6
Cadmium	<0.8 mg/kg

DESCRIPTION OF MANUFACTURING PROCESS

Description of manufacturing process	1. All ingredients are placed in a heated mixing vessel and blended together. 2. The mixture is poured into cylinder moulds, and when solid, made into ganache pieces. 3. The pieces 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, in a small, long, and thin log format with a flaked chocolate coating. When cut dark brown enrobed chocolate shell with a creamy chocolate brown ganache and visible glistening caramel.
Taste	Rich, sweet chocolate with slight bitterness from flaked chocolate coating and enrobed chocolate shell. A full sweetness of caramel throughout with a creamy coffee and a salty moreish lingering note.
Texture	Initial bite from flaked chocolate coating and enrobed chocolate shell, that melts in the mouth to a creamy and smooth feel. Very soft, creamy smooth indulgent ganache with an occasional burst of crunch from the sea salt crystals.

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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	6.0 g
Gold film - metallised PET	N	1 g
Carton - cardboard	Y widely recycled	11.78 g
OUTER (8 units) - cardboard	Y widely recycled	99 g

Signed for and on behalf of the Booja Booja Company Ltd

Technical Manager	
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