



FINISHED PRODUCT SPECIFICATION

PRODUCT: Hazelnut Crunch Truffle Loglets

RANGE: 10 PACK TRUFFLE LOGLETS

PRODUCT DETAILS	
Legal Name	Dark chocolate truffle ganache with hazelnuts, coated in dark chocolate flakes.
Product Code	60250
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	115 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* Hazelnuts* 15%. *=Organically grown ingredients. Also contains other nuts. We use tree nuts throughout our factory & processes. Chocolate: minimum cocoa solids 55%. May contain occasional nut shell piece.
Organic certification	Soil Association GB-ORG-05
Recipe Version Number	V2
Printed Artwork version Number	20090-1

Ref	60250	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 & Soya free 55% cocoa solids
Coconut Oil	Netherlands	Organic, De-odourised
Hazelnut Paste	Italy	Organic, Roasted
Hazelnut Nibs	Italy	Organic, Roasted nibs 2-4mm

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 (Almonds, Cashews, Pecans)	Y (Almonds, 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.

Ref	60250	Spec Version	1	Issued By	R Evans
Date Issued	28/04/23	Reason for Issue	New Line	Approved By	J Delbridge

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	2637kJ/636 kcal
Fat	52 g
Saturated fat	31 g
Carbohydrate	32 g
Sugars	30 g
Protein	7.0 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
Cadmium	<0.8 mg/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 in to a mould, and when solid, cut in to logs. 3. The logs are then enrobed in chocolate (using an enrobing machine) and covered with flaked chocolate. 4. They may be packed in differing boxes, cartons etc., depending upon the retail unit required.
--------------------------------------	---

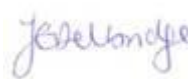
Ref	60250	Spec Version	1	Issued By	R Evans
Date Issued	28/04/23	Reason for Issue	New Line	Approved By	J Delbridge

**QUALITY
PARAMETERS**

Quality Measure	Description
Organoleptic	
Appearance	Chocolate Truffles artisan in appearance, small, long, and thin log format with a flaked chocolate coating. When cut dark brown enrobed chocolate shell with creamy chocolate brown ganache and visible hazelnut pieces.
Taste	Rich, sweet chocolate with slight bitterness from flaked chocolate coating and enrobed chocolate shell followed with a creamy chocolate with a sweet hazelnut flavour and bite from chopped nuts.
Texture	Initial bite from flaked chocolate coating and enrobed chocolate shell, that melts in the mouth to creamy and smooth feel. Very soft, creamy smooth indulgent melt in the mouth ganache with small crunchy hazelnut pieces.

PACKAGING MATERIALS

Material	Can it be recycled? Y/N	Weight per unit
Clear tray RPET made from >70% recycled materials	Y widely recycled	10g
Gold film metallised PET	N	2.5g
Base cardboard	Y widely recycled	16g
Sleeve cardboard	Y widely recycled	20g
OUTER (8 units) cardboard	Y widely recycled	116g

Signed for and on behalf of the Booja Booja Company Ltd**Technical Manager****Signature:****Name:** Jane Delbridge**Date:** 28/04/23

Ref	60250	Spec Version	1	Issued By	R Evans
Date Issued	28/04/23	Reason for Issue	New Line	Approved By	J Delbridge

Telephone:	01508557905
Email	jane@boojabooja.com
Emergency/out of hours contact details	Mobile: 07984 451656

Company name:	The Booja Booja Company LTD
Address:	Little Melton Food Park, Norwich, Little Melton Road, NR9 3NP
Telephone:	01508558888
Email:	welcome@boojabooja.com

Ref	60250	Spec Version	1	Issued By	R Evans
Date Issued	28/04/23	Reason for Issue	New Line	Approved By	J Delbridge