

W H I T A K E R S C H O C O L A T E S

S I N C E 1 8 8 9

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Name of supplier: Whitakers Chocolates Ltd

Food Safety Contact: Jemma Backhouse
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Accreditation: Whitakers Chocolates Limited possess a Third-Party Accreditation. Certificate available upon request.

Notice of Confidentiality:
 The information contained within this specification is confidential and may not be disclosed in any form to any third party without the prior written permission of Whitakers Chocolates Limited.

Product Specification

Product Name: Milk Chocolate Neapolitans 2kg

Product Description: Creamy milk chocolates Neapolitans.

Pack Contents:

| | | | |
|-----------------|-------------------|----------------------|--------|
| Target Weight: | 5g | Approx. No. per Box: | 400 |
| Box Net Weight: | 2kg | Box Gross Weight: | 2.32kg |
| Box Dimensions: | 211 x 176 x 106mm | | |

Pallet Configuration

| | | |
|------------------------|----------------------|----------------|
| Outers per pallet: 200 | Outers per layer: 25 | Layers high: 8 |
|------------------------|----------------------|----------------|

| | |
|------------------------|---------------------|
| <u>Box Barcode</u> | <u>Case Barcode</u> |
| Available upon request | n/a |

Recommended Storage
 Store in a cool dry place, away from direct sunlight.
 Ideal conditions between 10 – 18°C

| | |
|------------------------------------|---------------------------------------|
| <u>Shelf Life from Manufacture</u> | <u>Minimum Shelf Life on Delivery</u> |
| 24 months | 9 months |

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Product Formulation

| Ingredient | % |
|----------------------------------|------|
| Milk Chocolate | |
| Sugar | 43.7 |
| Cocoa Butter | 21.5 |
| Whole MILK Powder | 14.5 |
| Cocoa Mass | 10.4 |
| Lactose (MILK) | 5.0 |
| Whey Powder (MILK) | 4.5 |
| Emulsifier: SOYA lecithin | 0.4 |

* Country of origin available upon request

Ingredient Declaration: Milk Chocolate (sugar, cocoa butter, whole **MILK** powder, cocoa mass, lactose (**MILK**), whey powder (**MILK**), emulsifier: **SOYA** lecithin).

Cocoa Declaration: Milk Chocolate contains: Cocoa solids 32% minimum, milk solids 14% minimum.

Allergy Advice: For allergens see ingredients in **BOLD CAPITALS**. Also, may contain nuts.

Nutritional Information

| Laboratory Analysis | Typical values per 100g | Typical values per chocolate |
|---------------------|-------------------------|------------------------------|
| Energy | 2232 kJ / 534 kcal | 112 kJ / 27 kcal |
| Fat | 30.1g | 1.5g |
| Of which saturates | 18.4g | 0.9g |
| Carbohydrates | 58.8g | 2.9g |
| Of which sugars | 58.4g | 2.9g |
| Fibre | 2.3g | 0.1g |
| Protein | 5.9g | 0.3g |
| Salt | 0.18g | trace |

Free From Information

| | Contains? Y/N | Details |
|----------------------|---------------|--------------------------------|
| GMO's | N | |
| Palm Oil | N | |
| Irradiated Materials | N | |
| Alcohol | N | |
| Caffeine | Y | Naturally present in chocolate |
| Hydrogenated Fats | N | |
| Additives | Y | SOYA Lecithin E322 |
| Artificial Flavour | N | |
| Artificial Colour | N | |
| Natural Flavour | N | |
| Natural Colour | N | |

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Allergen Information

| Allergen | Contains? Y/N | Risk of cross contamination? Y/N | Details |
|------------------------------------|------------------|-------------------------------------|--|
| Cereals containing Gluten | N | N | |
| Soya and derivatives | Y | | SOYA Lecithin E322 |
| Milk and derivatives | Y | | Whole MILK Powder, Lactose (MILK), Whey Powder (MILK) |
| Tree Nuts and derivatives | N | Y | Used on site |
| Peanuts and derivatives | N | N | |
| Lupin and derivatives | N | N | |
| Eggs or egg products | N | N | |
| Sesame Seeds | N | N | |
| Crustaceans | N | N | |
| Fish | N | N | |
| Molluscs | N | N | |
| Celery | N | N | |
| Mustard | N | N | |
| Slaughtered animal and derivatives | N | N | |
| Sulphites (>10mg/kg) | N | N | |

Suitability Information

| | Y/N | Details |
|---------------------------------------|-----|--------------------------|
| Suitable for Ovo-lactose vegetarians? | Y | |
| Suitable for Vegans | N | |
| Suitable for coeliac? | Y | Product is Gluten tested |
| Kosher certified? | N | |
| Halal certified? | N | |
| Organic certified? | N | |
| Sustainable chocolate? | N | |

Microbiological Information

| Analysis (cfu / g maximum) | | | | | |
|------------------------------------|--------------|------|----------|-----------|-----------|
| Tests | Target | Max | Reject | Frequency | Method |
| TVC (2 days 30°C) | <10 | 1000 | >1000 | Weekly | ESGM-M300 |
| Coliforms (presumptive) | <10 | 10 | >10 | Weekly | ESGM-M302 |
| Coagulase positive Staphylococci | <20 | 20 | >20 | Weekly | ESGM-M307 |
| Faecal Streptococci (presumptive) | <20 | 20 | >20 | Weekly | ESGM-M314 |
| Yeasts & Moulds | <20 | 50 | >50 | Weekly | ESGM-M308 |
| Escherichia coli (β Glucuronidase) | <10 | 10 | >10 | Weekly | ESGM-M561 |
| Salmonella sp | Not detected | /25g | Detected | Weekly | ESGM-M515 |

UKAS accredited laboratory analysis.

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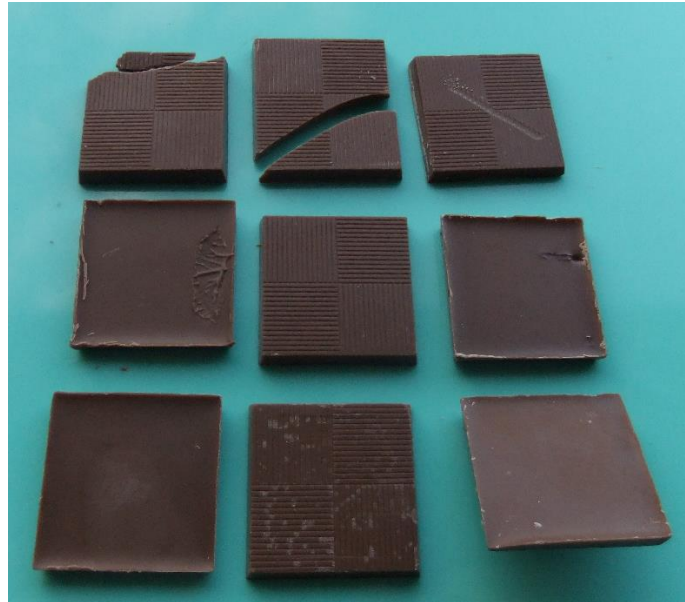
Packaging Details

| Description | Dimensions | Material | Weight |
|-------------|-------------------|---------------------|--------|
| Foil | 94 x 65mm | Aluminium, 6 micron | 115g |
| Band | 94 x 31mm | Paper, 60 micron | 95g |
| Box | 211 x 176 x 106mm | C200K/200T | 106g |

Primary

Quality Attributes

| | Target | Reject |
|------------|---------------------------------------|---|
| Appearance | Foiled and wrapped square chocolates. | Large holes, scratch marks or misshapen. |
| Aroma | Typical of milk chocolate. | Unacceptable if aroma is too intense or has foreign aroma. |
| Texture | Slight bite then smooth mouth feel. | Gritty texture or soft. |
| Flavour | Creamy milk chocolate. | Unacceptable if flavour is too weak/intense or wrong flavour. |



Central Neapolitan is target product; surrounding chocolates are rejects.

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