

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

SINCE 1889

85 Keighley Road, Skipton, North Yorkshire, BD23 2NA
 T: +44 (0) 1756 792531 F: +44 (0) 1756 700225
www.whitakerschocolates.com

Name of supplier: Whitakers Chocolates Ltd

Food Safety Contact: Jemma Backhouse
Jemma.backhouse@whitakers-chocs.co.uk

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: Merry Christmas Milk Chocolate Neapolitans 750g

Product Code: TUB020

Product Description:
 Creamy milk chocolate Neapolitans, with Merry Christmas design wrappers.

Pack Contents:

Target Weight:	5g	No. per Tub:	150
Tub Net Weight:	750g	Tub Gross Weight:	833g
Tub Dimensions:	143 x 131mm		

Pallet Configuration

Outers per pallet: n/a	Outers per layer: n/a	Layers high: n/a
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<u>Box Barcode</u>	<u>Case Barcode</u>
5 010972 006660	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	44.1
Cocoa Butter	21.5
Whole MILK Powder	14.3
Cocoa Mass	10.2
Lactose (MILK)	5.0
Whey Powder (MILK)	4.5
Emulsifier: SOYA lecithin	0.45

* Country of origin available upon request

Suggested 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, Whey Powder
Tree Nuts and derivatives	N	Y	Suppliers cannot guarantee nut free
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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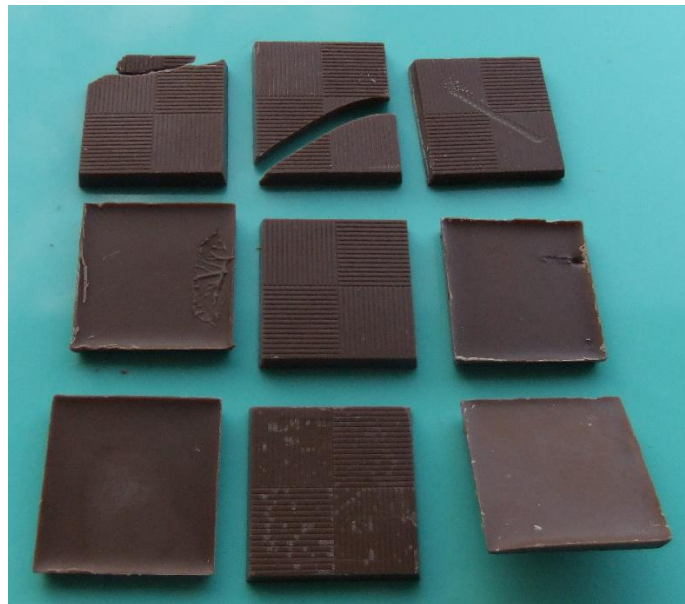
Packaging Details

Description	Dimensions	Material	Weight
Foil	94 x 65mm	Aluminium, 6 micron	43.13g
Band	94 x 31mm	Paper, 60 micron	35.63g
Tub	143 x 131mm	Polypropylene	62.5g

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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