

Product Formulation

Ingredient	%
Fondant	
Sugar	45.73
Glucose Syrup	9.90
Water	6.63
Dark Chocolate	
Cocoa Mass	19.27
Sugar	16.15
Cocoa Butter	1.97
Emulsifier: SOYA lecithin	0.21
Peppermint Oil	0.14
Stabiliser: invertase	0.01

* Country of origin available upon request

Suggested Ingredient Declaration: Fondant 62% (sugar, glucose syrup, water), Dark Chocolate 37% (cocoa mass, sugar, cocoa butter, emulsifier: **SOYA** lecithin), Peppermint Oil, Stabiliser: invertase.

Cocoa Declaration: Dark Chocolate contains: Cocoa solids 55% minimum.

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

Nutritional Information

Laboratory Analysis	Typical values per 100g	Typical values per chocolate
Energy	1801 kJ / 428 kcal	150 kJ / 35 kcal
Fat	12.4g	1.0g
Of which saturates	7.5g	0.6g
Carbohydrates	75.4g	6.3g
Of which sugars	67.7g	5.6g
Fibre	2.0g	0.1g
Protein	2.6g	0.2g
Salt	0.03g	trace

Free From Information

	Contains? Y/N	Details
GMO's	N	
Palm Oil	N	
Alcohol	N	
Caffeine	Y	Naturally present in chocolate
Hydrogenated Fats	N	
Additives	Y	Soya Lecithin E322
Artificial Flavours / Colours	N	
Natural Flavour	Y	Peppermint Oil
Natural Colour	N	

Document Reference	Issue Date	Revised Date	Issue No	Prepared By	Authorised By	Page
Specification CRE66	21.04.16	07.03.22	9	J. Clarke	J. Backhouse	2 of 4

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	N	Y	Milk products on site
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	Y	Product is registered with the Vegan Society. Product is free of animal involvement, whether for purposes of ingredients or animal testing.
Suitable for coeliac?	N	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.

Document Reference	Issue Date	Revised Date	Issue No	Prepared By	Authorised By	Page
Specification CRE66	21.04.16	07.03.22	9	J. Clarke	J. Backhouse	3 of 4

Packaging Details

Description	Dimensions	Material	Weight
Foil	70 x 70mm	Aluminium, 8 microns	25g
Box	208 x 180 x 151mm	E-flute white lined chip	82g
Circle Seal	50mm wide	Polypropylene	1g
Outer	380 x 220 x 170mm	WKT/200/C	232g

Primary
Secondary

Quality Attributes

	Target	Reject
Appearance	Foiled round chocolates.	Large holes, scratch marks or misshapen.
Aroma	Fresh mint with chocolate aroma.	Unacceptable if aroma is too intense or has foreign aroma.
Texture	Slight bite with smooth mouth feel.	Dried out centre or hard sugar crystals.
Flavour	Peppermint should dominate with dark chocolate contributing a cocoa flavour.	Unacceptable if flavour is too weak/intense or wrong flavour.



Central cream is target product; surrounding creams are rejects.

Document Reference	Issue Date	Revised Date	Issue No	Prepared By	Authorised By	Page
Specification CRE66	21.04.16	07.03.22	9	J. Clarke	J. Backhouse	4 of 4