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www.whitakerschocolates.com

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

<u>Product Name:</u> Whitakers Mint Creams 6 x 1kg

Product Code: CRE66

Product Description:

Rich dark chocolates with a natural peppermint flavoured fondant centre.

Pack Contents:

Cream Target Weight: 8.34g Creams per Box: 120
Box Net Weight: 1kg Box Gross Weight: 1.1kg
Case Net Weight: 6kg Case Gross Weight: 6.9kg

Units per Outer: 6 Case Dimensions: 380 x 220 x 170mm

Pallet Configuration

Outers per pallet: 72 Outers per layer: 12 Layers high: 6

Box Barcode <u>Case Barcode</u>

5 010972 101020 05 010972 002549

Recommended Storage

Store in a cool dry place, away from direct sunlight.

Ideal conditions between 10-18°C

Shelf Life from Manufacture

Minimum Shelf Life on Delivery

24 months 9 months

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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

<u>Suggested Ingredient Declaration:</u> 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	<i>7.5</i> g	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	Υ	Naturally present in chocolate
Hydrogenated Fats	N	
Additives	Υ	Soya Lecithin E322
Artificial Flavours / Colours	N	
Natural Flavour	Υ	Peppermint Oil
Natural Colour	N	

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Allergen Information

Allergen	Contains?	Risk of cross	Details
	Y/N	contamination? Y/N	
Cereals containing Gluten	N	Z	
Soya and derivatives	Υ		Soya Lecithin E322
Milk and derivatives	N	Υ	Milk products on site
Tree Nuts and derivatives	Ν	Υ	Suppliers cannot guarantee nut free
Peanuts and derivatives	Ν	Z	
Lupin and derivatives	N	Z	
Eggs or egg products	Ν	Z	
Sesame Seeds	N	Z	
Crustaceans	N	Z	
Fish	Ν	Z	
Molluscs	Ν	Z	
Celery	Ν	Z	
Mustard	N	Z	
Slaughtered animal and derivatives	Ν	Z	
Sulphites (>10mg/kg)	N	Z	

Suitability Information

	Y/N	Details
Suitable for Ovo-lactose vegetarians?	Υ	
Suitable for Vegans	Υ	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?	Ν	
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	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	Unacceptable if flavour is too
	chocolate contributing a cocoa flavour.	weak/intense or wrong flavour.



Central cream is target product; surrounding creams are rejects.

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