

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: Whitakers Mint Crisps 6 x 1kg

Product Code: ADM41

Product Description:
 Rich dark chocolates flavoured with natural peppermint oil.

Pack Contents:

Crisp Target Weight:	6.45g	Crisps per Box:	155
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

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	%
Dark Chocolate	
Cocoa Mass	40.02
Sugar	33.54
Cocoa Butter	4.10
Emulsifier: SOYA lecithin	0.43
Sugar	21.69
Peppermint Oil	0.21

* Country of origin available upon request

Suggested Ingredient Declaration: Dark Chocolate 78% (cocoa mass, sugar, cocoa butter, emulsifier: **SOYA** lecithin), Sugar, Peppermint Oil.

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	2057 kJ / 491 kcal	133 kJ / 32 kcal
Fat	23.0g	1.5g
Of which saturates	13.9g	0.9g
Carbohydrates	62.0g	4.0g
Of which sugars	54.5g	3.5g
Fibre	6.5g	0.4g
Protein	5.9g	0.4g
Salt	0.03g	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	Y	Peppermint Oil
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	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	

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

Pallet Configuration

Outers per pallet: 72

Outers per layer: 12

Layers high: 6

Box Barcode

5 010972 101013

Case Barcode

05 010972 002532

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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.

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 crunchy 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 crisp is target product; surrounding crisps are rejects.

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