

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

SINCE 1889

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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: Whitakers Easymelt Dark Chocolate 6 x 2.5kg

Product Code: ESM001

Product Description: Rich dark chocolate shards.

Pack Contents:

Bag Net Weight: 2.5kg	Bag Gross Weight: 2.6kg
Case Net Weight: 15kg	Case Gross Weight: 16.08kg
Units per Outer: 6	Case Dimensions: 500 x 415 x 220mm

Pallet Configuration

Outers per pallet: 24	Outers per layer: 4	Layers high: 6
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<u>Box Barcode</u> 5 010972 007797	<u>Case Barcode</u> 05 010972 007803
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Recommended Storage
 Store in a cool dry place, away from direct sunlight.
 Ideal conditions between 10 – 18°C

<u>Shelf Life from Manufacture</u> 24 months	<u>Minimum Shelf Life on Delivery</u> 9 months
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Product Formulation

Ingredient	%
Dark Chocolate	
Cocoa Mass	51.25
Sugar	42.95
Cocoa Butter	5.25
Emulsifier: SOYA lecithin	0.55

* Country of origin available upon request

Ingredient Declaration: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** lecithin.

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
Energy	2212 kJ / 531 kcal
Fat	31.9g
Of which saturates	19.3g
Carbohydrates	48.9g
Of which sugars	44.0g
Fibre	9.1g
Protein	7.4g
Salt	0.03g

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	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

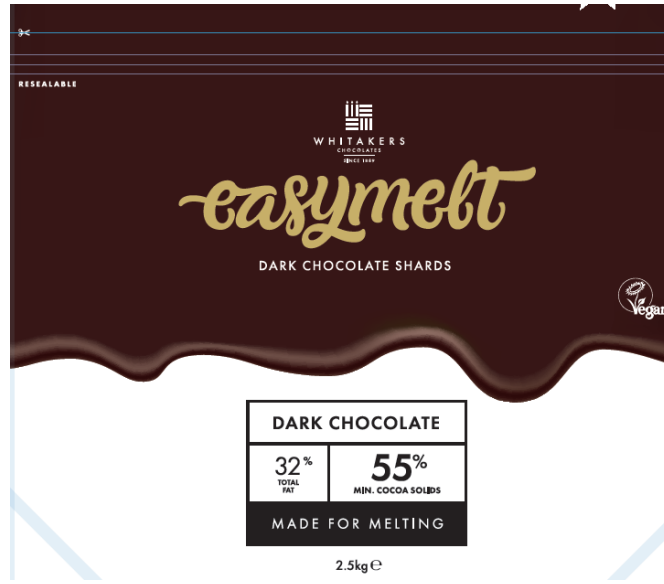
UKAS accredited laboratory analysis.

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Packaging Details

Description	Dimensions	Material	Weight
Bag	35.5 x 30.2 cm	Plastic	39.1
BBE Label	25mm diameter	Paper	0.06g
Outer	500 x 415 x 220	KT/200/BC150F	480g

Primary
Secondary



Quality Attributes

	Target	Reject
Appearance	Rectangular thin chocolate.	Large holes, scratch marks or misshapen.
Aroma	Typical cocoa 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	Typical dark chocolate flavour.	Unacceptable if flavour is too weak/intense or wrong flavour.

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