

PRODUCT INFORMATION CONFIDENTIAL

SUPPLIER:

Britannia Superfine Ltd
Britannia House
Chaucer Industrial Estate
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Polegate
East Sussex
BN26 6JF

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RECIPE CODE: 8-0047 **PRODUCT NAME:** WWC13 NHF

Recipe made using RSPO Mass Balance (MB) palm oil.

Available product formats for recipe:

Product Code	Description	Packaging Format
BR-106	A white chocolate flavoured coating in drop format, 2cm in size, intended for remelt. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-107	A white chocolate flavoured coating delivered in food grade bulk road tanker.	Bulk liquid chocolate

Format	Product Tolerance
Drop 2cm	+/- 5mm (15-25mm)

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INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	47-51	United Kingdom / Belgium / France/Germany / Holland / Italy / Spain / Poland / Finland/France/ ACP*
Palm Oil	32-36	Malaysia / Indonesia / Papua New Guinea / Colombia / Guatemala / Costa Rica / Honduras / Peru / Ecuador
Whey Powder (MILK)	13-17	United Kingdom / France / Germany / Belgium / Holland / Poland
Emulsifier SOYA Lecithin (Non-GM)	< 1	India/ Holland/Ukraine

^{*} ACP Countries available on request

ALLERGENS

Contains Soya and Milk

NOTES

- Source of Suppliers: These may change from time to time in line with price and/or Quality Constraint.
- All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices.
- The product shall comply with the Food Safety Act 1990, Trades Description Acts, Weights and Measures Acts where appropriate and any other relevant UK or EU Legislation.
- Mineral Hydrocarbons are not used as a processing aid or additive.

RECOMMENDED STORAGE

Store in cool, dry conditions.

Temperature between 15 - 20 °C, Relative Humidity < 65%,

Best Before End of 12 months after date of manufacture.

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QUALITY PARAMETERS

DESCRIPTION	RANGE/LIMIT	FREQUENCY OF CHECK	
Micron Size	<40	per batch	
Viscosity	Set limits for recipe	per batch	
Flavour	Creamy flavour with milky back note, no	per batch	
	off taste		
Colour	Typical Ivory/Cream	per batch	
Metal Detection	1.2mm Ferrous, 1.2mm Non Ferrous,	In line (continuous)	
(Boxed Product)	1.5mm Stainless Steel		

MICROBIOLOGICAL STANDARDS

PARAMETER	LIMIT (cfu/g)	TYPICAL (cfu/g)
TVC	< 10,000	<1,000
Entero's	<100	<10
E. Coli (on presumptive	Not detected	Not detected
Entero result)		
Salmonella	Not detected in 25 grams	Not detected in 25 grams

NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUES PER 100 G		
Energy	2361kJ / 565kcal		
Fat	33.4		
Of which saturated fat	27.3		
Carbohydrate	66.0		
Of which sugars	64.4		
Protein	0.1		
Salt	0.01		

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ENVIRONMENTAL CONTROLS

- Upon receipt of raw materials these are checked, tested as required and must conform to specification and be free from pest ingress before being allowed into our premises.
- All aspects of the manufacturing areas are subject to microbiological testing. This includes the finished products and random swab testing of machinery. Contact surfaces and staff.
- Random samples are sent regularly to an external UKAS accredited laboratory for verification of our results.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

DIETARY& INTOLERANCE INFORMATION

THIS PRODUCT IS SUTIABLE FOR	YES	NO
OVO-LACTO VEGETARIANS	YES	
VEGANS		NO
COELIACS	YES	
LACTOSE INTOLERANTS		NO
KOSHER		NO
HALAL DIET	YES (Not	
	certificated)	

DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
MRM / MSM (Mechanically		NO	
Recovered/Separated Meat)			
MILK / DAIRY PRODUCTS or	YES		Whey
DERIVATIVES			
ANIMAL PRODUCTS		NO	
(excluding milk/dairy products)			
GELATIN		NO	
BEEF / BEEF PRODUCTS		NO	
PORK / PORK PRODUCTS		NO	
FISH / MARINE PRODUCTS		NO	
SHELLFISH/MOLLUSCS		NO	
POULTRY/POULTRY PRODUCTS		NO	
EGG / EGG PRODUCTS		NO	
FRUIT/FRUIT DERIVATIVES		NO	

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
VEGETABLE/VEGETABLE	YES		Palm Oil
DERIVATIVES			
CAFFEINE		NO	
WHEAT/WHEAT DERIVATIVES		NO	
RYE / BARLEY/OATS / OAT BRAN		NO	
MAIZE/MAIZE DERIVATIVES		NO	
SOYA/SOYA DERIVATIVES	YES		Emulsifier: Soya Lecithin
GENETICALLY MODIFIED		NO	
MATERIAL			
GLUTEN		NO	
GLUTAMATES		NO	
ASPARTAME		NO	
BENZOATES		NO	
BHA / BHT		NO	
SULPHUR DIOXIDE (SULPHITES)		NO	
>10mg/kg			
YEAST/YEAST DERIVATIVES		NO	
COLOURS ARTIFICIAL		NO	
COLOURS NATURAL		NO	
AZO COLOURS/COAL TAR DYES		NO	
FLAVOURS ARTIFICIAL		NO	
FLAVOURS NATURAL		NO	
ADDED SALT		NO	
ADDED SWEETENERS		NO	
SEEDS / SESAME SEEDS		NO	
IRRADIATED FOODSTUFFS		NO	
ALCOHOL		NO	
PRESERVATIVES		NO	
ADDITIVES	YES		Emulsifier: Soya Lecithin
PEANUTS		NO	
NUTS/NUT OILS		NO	
SEEDS/SEED OIL		NO	
LUPIN		NO	
CELERY/CELERAIC		NO	
MUSTARD		NO	

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