

PRODUCT INFORMATION CONFIDENTIAL

SUPPLIER:

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RECIPE CODE: 8-0083 **PRODUCT NAME**: 50% Dark Chocolate

Dark Chocolate, Cocoa Solids 50% minimum

Made to a non-dairy recipe. Produced on lines that may contain MILK, may not be suitable for milk allergy sufferers.

Available product formats for recipe:

Product Code	Description	Packaging Format
BR-072	A dark chocolate peaked nib (chip). 1100 nibs per kg. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-073	A dark chocolate peaked nib (chip). 3500 nibs per kg. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-074	A dark chocolate peaked nib (chip). 7500 nibs per kg. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-075	A dark chocolate peaked nib (chip). 11000 nibs per kg. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer

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Product Code	Description	Packaging Format
BR-076	A dark chocolate peaked nib (chip). 22000 nibs per kg. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-077	A dark chocolate chunk inclusion. 10mm wide, 10mm long, 4mm high. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-078	A dark chocolate chunk inclusion. 8mm wide, 8mm long, 6mm high. Packed into 12.5kg single pack boxes.	Poly liner packed inside strong staple free cardboard outer
BR-079	Liquid dark chocolate delivered in food grade bulk road tanker.	Bulk liquid chocolate

Format	Product Tolerance		
Chip 1,100 per kg	+/- 300 800 – 1400 per kg		
Chip 3,500 per kg	+/- 500 3,000 – 4,000 per kg		
Chip 7,500 per kg	+/- 1000 6,500 – 8,500 per kg		
Chip 11,000 per kg	+/-1500 9,500 – 12,500 per kg		
Chip 22,000 per kg	+/- 2000 20,000 – 22,000 per kg		
Chunks 10mm x 10mm x 4mm	+/- 2mm per dimension		
Chunks 8mm x 8mm x 6mm	+/- 2mm per dimension		

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Cocoa Mass	49-51	Cameroon / Ghana /
		Ivory Coast / Nigeria
		Sierra Leone / Togo
		(West Africa)
Sugar	45-49	UK / France / Belgium /
		Netherlands / Germany /
		Poland / Finland / ACP*
Cocoa Butter	<3	Cameroon / Ghana /
		Ivory Coast / Nigeria
		Sierra Leone / Togo
		(West Africa)
Emulsifier: SOYA Lecithin	<1	India /Holland

^{*}Current list of ACP Countries available on request.

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<u>ALLERGENS</u>

Contains **SOYA**. May contain traces of **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 and dry conditions.

Temperature between 12 - 20 °C, Relative Humidity < 65%,

Best Before End of 18 months after date of manufacture.

QUALITY PARAMETERS

DESCRIPTION	RANGE/LIMIT	FREQUENCY OF CHECK
Micron Size	<60	per batch
Viscosity	Set limits for recipe	per batch
Flavour	Bitter, high cocoa note	per batch
Colour	Typical dark Brown	per batch
Metal Detection – 12.5kg	1.2mm Ferrous,	
	1.2mm Non Ferrous,	Continuous (in line)
	1.5mm Stainless Steel	

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MICROBIOLOGICAL STANDARDS

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

NUTRITIONAL INFORMATION: (NUTRICALC)

PARAMETER	TYPICAL VALUES PER 100 G		
Energy	510kcal / 2226kJ		
Fat	29.2		
Of which saturated fat	17.7		
Carbohydrate	51.7		
Of which sugars	48.5		
Fibre	8.7		
Protein	5.8		
Salt	0.02		

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 swab testing of machinery, contact
 surfaces and staff.
- Microbiological samples are sent regularly to an external UKAS accredited laboratory.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

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DIETARY & INTOLERANCE INFORMATION

THIS PRODUCT IS SUITABLE 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		NO*	*Produced on a line that
DERIVATIVES			also runs products that contain MILK
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	
VEGETABLE/VEGETABLE DERIVATIVES	YES		Cocoa butter
CAFFEINE	YES		Naturally present in Cocoa
WHEAT/ WHEAT DERIVATIVES		NO	
RYE / BARLEY/ OATS / OAT BRAN		NO	
MAIZE / MAIZE DERIVATIVES		NO	
SOYA / SOYA DERIVATIVES	YES		Emulsifier: SOYA Lecithin (Non-GM)
GENETICALLY MODIFIED		NO	
MATERIAL			
GLUTEN		NO	
GLUTAMATES		NO	

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
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		SOYA Lecithin (Non-GM)
PEANUTS		NO	
NUTS/NUT OILS		NO	
SEEDS/SEED OIL		NO	
LUPIN		NO	
CELERY/CELERAIC		NO	
MUSTARD		NO	

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