

PRODUCT INFORMATION CONFIDENTIAL

SUPPLIER:

Britannia Superfine Ltd
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Polegate
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RECIPE CODE: 8-0042 **PRODUCT NAME:** WDC8 NHF

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

Available product formats for recipe:

Product Code	Description	Packaging Format
BR-104	A dark 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-105	A dark 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	41-45	United Kingdom / Belgium / France/Germany / Holland / Italy / Spain / Poland / Finland/France/ ACP*
Palm Oil	31-35	Malaysia / Indonesia / Papua New Guinea / Colombia / Guatemala / Costa Rica / Honduras / Peru / Ecuador
Fat Reduced Cocoa Powder	15-19	Ivory Coast (Cote d'Ivoire) / Ghana / Cameroon / Nigeria
Whey Powder (MILK)	5-8	United Kingdom / France / Germany / Belgium / Holland / Poland
Emulsifier SOYA Lecithin (Non-GM)	< 1	India/ Holland/Ukraine
Stabiliser: Sorbitan Tristearate	< 1	UK

^{*} ACP Countries available on request

ALLERGENS

Contains Soya and Milk

<u>NOTES</u>

- 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	Strong cocoa note, no aftertaste	per batch
Colour	Typical Brown, Dark Brown	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 Entero result)	Not detected	Not detected
Salmonella	Not detected in 25 grams	Not detected in 25 grams

NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUES PER 100 G		
Energy	2310kJ / 554kcal		
Fat	35.6		
Of which saturated fat	28.8		
Carbohydrate	51.7		
Of which sugars	48.3		
Protein	4.2		
Salt	0.02		

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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	YES		Present in Cocoa Powder
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, Sorbitan Tristearate
PEANUTS		NO	
NUTS/NUT OILS		NO	
SEEDS/SEED OIL		NO	
LUPIN		NO	
CELERY/CELERAIC		NO	
MUSTARD		NO	

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