



BRITANNIA SUPERFINE LTD
QUALITY MANAGEMENT SYSTEMS

PRODUCT SPECIFICATION

PRODUCT INFORMATION
CONFIDENTIAL

| | |
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| <p>SUPPLIER: Britannia Superfine Ltd Britannia House Chaucer Industrial Estate Dittons Road Polegate East Sussex BN26 6JF</p> | <p>Tel: 01323 485 155 Fax: 01323 483 927 E-mail: sales@britannia-superfine.com www.britannia-superfine.com</p> |
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RECIPE CODE: WPC21

DESCRIPTION: PLAIN CHOCOLATE COOKIE NIBS/CHUNKS

7,500/kg cookie nibs

Irregular shaped chunks, squares approx. 10x10x4 mm

Minimum 40% Cocoa Solids

PHYSICAL DATA: Particle size 30 - 35 microns.

Viscosity 160 - 210° Gallenkamp at 43.5°C

INGREDIENTS LIST

| INGREDIENTS | % BREAKDOWN | COUNTRY OF ORIGIN |
|------------------------------------|-------------|--------------------------|
| Sugar | 52-56 | EU |
| Cocoa Mass | 36-40 | Ivory Coast, West Africa |
| Cocoa Butter | < 5 | Ivory Coast, West Africa |
| Non-Hydrogenated Vegetable Fat | < 3 | EU |
| Emulsifier Soya Lecithin (GM Free) | < 1 | Brazil |

ALLERGENS

MAY CONTAIN TRACES OF MILK PROTEIN
CONTAINS SOYA

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PRODUCT SPECIFICATION

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 EEC Legislation.
- ✓ Mineral Hydrocarbons are not used as a processing aid or additive.

RECOMMENDED STORAGE

Store in cool and dry conditions.

Temperature between 15 - 20°C

Relative Humidity inferior to 55%

Best Before End of 18 months after date of manufacture.

PACKAGING

12.5kg one - piece staple free cardboard outer with blue food grade inner poly liner.

QUALITY PARAMETERS

| | FREQUENCY OF CHECK |
|-----------------|------------------------------------------------------------------------------------------------------|
| Micron Size | per 5 TON batch |
| Viscosity | per 5 TON batch |
| Flavour | per 5 TON batch |
| Colour | per 5 TON batch |
| Metal Detection | Per box: Sensitivity 2.0mm Ferrous, 2.5mm Non Ferrous, 3.0mm Stainless Steel (Checked Hourly). |

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MICROBIOLOGICAL STANDARDS

| PARAMETER | TARGET | TYPICAL |
|-------------------|---------------------------|--------------------------|
| TVC | Less than 10,000 per gram | 1,000 per gram |
| Coliforms | Not detected in 1 gram | Negative |
| Yeasts and Moulds | Less than 50 per gram | Less than 10 per gram |
| Staphylococcus | Not detected in 10 grams | Not detected in 10 grams |
| E. Coli | Not detected in 1 gram | Not detected in 1 gram |
| Salmonella | Not detected in 25 gram | Not detected in 25 grams |

NUTRITIONAL INFORMATION

| PARAMETER | TYPICAL VALUES PER 100 G |
|---------------------------|--------------------------|
| Energy | 2132 kJ / 506 kcal |
| Fat | 30.0 |
| Of which saturated fat | 17.7 |
| Of which mono-unsaturated | 10.3 |
| Of which poly-unsaturated | 1.7 |
| Of which trans fat | 0.1 |
| Carbohydrate | 53.9 |
| Of which sugars | 53.9 |
| Of which starch | 1.9 |
| Water | 0.0 |
| Sodium | 0.0 |
| Salt | 0.0 |

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.

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PRODUCT SPECIFICATION

DIETARY & INTOLERANCE INFORMATION

| THIS PRODUCT SUITABLE FOR | YES | NO |
|---------------------------|-----|----|
| OVO-LACTO VEGETARIANS | YES | |
| VEGANS | | NO |
| COELIACS | YES | |
| LACTOSE INTOLERANTS | | NO |
| DIABETICS | | NO |
| KOSHER | | NO |
| HALAL | | NO |

| DOES THE PRODUCT CONTAIN | YES | NO | COMMENTS |
|---------------------------------------------------|-----|----|-----------------------------------------------------------------------|
| MRM / MSM (Mechanically Recovered/Separated Meat) | | NO | |
| MILK / DAIRY PRODUCTS or DERIVATIVES | YES | | *May contain traces of milk protein due to the method of manufacture. |
| ANIMAL PRODUCTS (excluding milk/dairy products) | | NO | |
| GELATIN | | NO | |
| BEEF / BEEF PRODUCTS | | NO | |
| PORK / PORK PRODUCTS | | NO | |
| FISH / MARINE PRODUCTS | | NO | |
| SHELLFISH | | NO | |
| POULTRY/POULTRY PRODUCTS | | NO | |
| EGG / EGG PRODUCTS | | NO | |
| FRUIT/FRUIT DERIVATIVES | | NO | |
| VEGETABLE/VEGETABLE DERIVATIVES | | NO | Vegetable Fat, Cocoa Butter |
| CAFFEINE | Yes | | Present in Cocoa Mass |
| WHEAT/WHEAT DERIVATIVES | | NO | |
| RYE / BARLEY/OATS / OAT BRAN | | NO | |
| MAIZE/MAIZE DERIVATIVES | | NO | |
| SOYA/SOYA DERIVATIVES | YES | | Emulsifier: Soya Lecithin (GM Free) |
| GENETICALLY MODIFIED MATERIAL | | NO | |
| 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) | | | SO ₂ in the Sugar 10mg/kg max. |
| YEAST/YEAST DERIVATIVES | | NO | |

| | | | |
|---------------------------|-------|----|------------------------------------------------------------|
| COLOURS ARTIFICIAL | | NO | |
| COLOURS NATURAL | | NO | |
| AZO COLOURS/COAL TAR DYES | | NO | |
| FLAVOURS ARTIFICIAL | | NO | |
| FLAVOURS NATURAL | TRACE | | Natural Vanilla maybe present in the manufacturing process |
| ADDED SALT | | NO | |
| ADDED SWEETENERS | | NO | |
| SEEDS / SESAME SEEDS | | NO | |
| IRRADIATED FOODSTUFFS | | NO | |
| ALCOHOL | | NO | |
| PRESERVATIVES | | NO | |
| ADDITIVES | | NO | |
| NUTS/NUT OILS | * | | |
| SEEDS/SEED OIL | | NO | |

* Note: We do not use or hold nuts on our site however some of our suppliers cannot or will not guarantee their product is free from nuts due to possible cross contamination with transport vessels. Coconut oil is held on site and used in some recipes.

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