



TECHNICAL SPECIFICATION

Supplier Details:

Name:	Chocley's Ltd	
Address:	Unit 4 Priory Market, Priory Park East, Henry Boot Way, Kingston Upon Hull. HU4 7EA	
Telephone:	01482 358700	
Contacts:		
Sally Precious	Product Development Manager	sally.precious@chocley's.co.uk
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Daina Romane	Quality Manager	daina.romane@chocley's.co.uk
Accreditation	BRC v7	

PRODUCT DETAILS:

Product Name:	Milk Chocolate Malt Balls
Pack Weight:	2x2 kg
Weight Legislation	Minimum
Supplier Code:	FD TBC
Product Type:	Food product – supplied in bulk
Packaging:	Cardboard box containing food grade polythene bag
Country of Origin:	UK
Full Product description:	Milk Chocolate coated Malt Balls with a gloss finish
Shelf life:	12 months from date of packing
BBE & Lot Coding	Best before end is in the format MMM YYYY Lot Coding is in the format of four numbers where 1st = last number of the year and 2nd, 3rd and 4th =day of year (e.g. L0047) Both above on outer label

Ingredients list

Milk Chocolate (85%) (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: **Soya** Lecithin;
Malt Balls (14%) (**Wheat** Flour, Sugar, Rice Flour, **Malted Wheat** Flour, Salt, Acidity Regulator: Diphosphate, Raising
Agent: Sodium Bicarbonate, Flavour), Glazing Agents: Gum Arabic, Shellac

Allergen Information: For allergens ,including cereals containing gluten see ingredients in bold
May contain nuts and peanuts.

Milk Chocolate Contains Cocoa Solids 30% Milk Solids 20% Minimum

Product	% in final product	Country Of Origin
Milk Chocolate	85.0	
Sugar	37-42	Beet Sugar: France, UK, Germany, Belgium, Netherlands, Poland, Austria Cane Sugar: Mauritius, Mozambique, Zambia, Reunion, India, Columbia, Argentina, Brazil
Whole Milk Powder	15-20	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic,Denmark,Estonia,Finland,Germany,France,Hungary,Ireland, Italy,Latvia,Lthuania,Luxenburg,Malta,Netherlands,Poland,Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Cocoa Butter	12-15	Origin of cocoa beans is West Africa, (Ivory Coast, Ghana, Nigeria, Cameroun) and Latin America (Dominican Republic, Peru, Ecuador)
Cocoa Liquor	10-14	Origin of cocoa beans is West Africa, (Ivory Coast, Ghana, Nigeria, Cameroun) and Latin America (Dominican Republic, Peru, Ecuador)
Milk Fat	1-4	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic,Denmark,Estonia,Finland,Germany,France,Hungary,Ireland, Italy,Latvia,Lthuania,Luxenburg,Malta,Netherlands,Poland,Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Emulsifier: Soya Lecithin	<1	Brazil , India, Argentina
Malt Balls	14.0	Produced in Germany
Wheatflour		
Sugar		
Rice Flour		
Malted Wheat Flour		
Salt		
Acidity Regulator: Diphosphate		
Raising Agent : Sodium Bicarbonate		
Flavour		
Glazing Agents :Gum Arabic, Shellac	<1	UK/Germany

Nutritional information

Nutrient	Units / 100g	Units	Calculated by Supplier Data
Energy	516	(kcal)	Supplier Data
Energy	2159	(kJ)	Supplier Data
Protein (nitrogen x 6.25)	7.3	(g)	Supplier Data
Total Carbohydrate	59.1	(g)	Supplier Data
Carbohydrate of which Sugars	46.8	(g)	Supplier Data
Total Fat	27.7	(g)	Supplier Data
of which saturates	17.1	(g)	Supplier Data
of which mono- un-saturates	9.0	(g)	Supplier Data
Fibre (AOAC Method)	1.9	(g)	Supplier Data
Salt	0.19	(g)	Supplier Data

Physical attributes

Parameter	Acceptable Quality Standards	Reject Quality Standards
Appearance	Mid Brown coating across the outer layer of the product Slight variations in size chocolate thickness will vary Doubles <5% by count ,uncoated 1%,broken pieces<1%	Dull coating, very dark or white in colour – incorrect chocolate.. Exposed product, Doubles >5% by count Uncoated >1% Broken >1%
Aroma	That of milk chocolate	Any foreign tainting or off-aroma
Texture	Soft outer layer revealing crunchy malt ball	Any foreign texture
Flavour	Typical of milk chocolate and malt ball	Any foreign flavour or taint

Genetically modified organisms

Suppliers comply with UK/EC legislation to ensure absence of Genetically Modified Organisms

Allergens

Substance	In recipe: Yes/No	Used on line: Yes/No	Possible cross contamination Yes/No	Further Data:
Celery & Celery Derivatives	No	No	No	
Egg & Egg Derivatives	No	Yes	No	Baked meringue handled on site .Low risk cross contamination clean downs between allergens.
Milk & Milk Derivatives - Cows	Yes	Yes	Yes	Contained in the chocolate
Mustard & Mustard Derivatives	No	No	No	
Nuts & Nut Derivatives (including almond, hazelnut, brazil nut, walnut, pecan nut, pistachio nut, macadamia and Queensland Nut.)	No	Yes	Yes	Tree nuts used in the same processing area Of the factory , potential cross contamination
Peanuts & Peanut Derivatives	No	No	Yes	No peanuts on site ,cross contamination from raw material suppliers of tree nuts
Sesame Seeds & Sesame Derivatives	No	No	No	
Soya & Soya Derivatives	Yes	Yes	Yes	Soya lecithin in chocolate coating
Gluten & Gluten derivatives	Yes	Yes	Yes	Cereal containing centres containing gluten handled on site. Low risk cross contamination clean downs between allergens
Lupin & Lupin Derivatives	No	No	No	
Fish & Fish Derivatives	No	No	No	
Shellfish & Shellfish Derivatives	No	No	No	
Molluscs & Mollusc Derivatives	No	No	No	
Sulphites	No	Yes	No	Fruits with sulphites handled on site. Low risk cross contamination clean downs between allergens

Product suitable for

		If No, Reason why
Vegetarians	Yes	
Vegans	No	Contains milk
Kosher	No	Not certified
Halal (Muslim)	No	Not certified
Organic	No	Not certified

Micro testing

Test	Frequency (weekly, annually etc)	Units (per g, per 100g etc)	Count Standards	
			Standard / Accept	Maximum / Reject
Enterobacteriaceae	Quarterly random panning	cfu/g	<100/g	>100/g
E. coli	Quarterly random panning	cfu/g	<10/g	>10/g
Yeast & Moulds	Quarterly random panning	cfu/g	<10000/g	>10000/g
S.Aureus (coagulase +ve)	Quarterly random panning	cfu/g	<20/g	>20/g
Salmonella	Quarterly random panning	in 25g	Absent/25g	Present/25g
Is a Certificate of Conformance supplied with EVERY delivery?				On request
External Contract Laboratory used:				Eurofins

Name	Job Title	Reason for Update	Version No.	Date
Sally Precious	Product Development Manager	New Specification	1	03.04.2018