



Product Specification

| | |
|----------------|--|
| Product | Milk Chocolate Easter Egg Filled With Gianduja Truffles. |
|----------------|--|

| | |
|------------------------|--|
| Product details | |
| Product Description | <i>Creamy milk chocolate shell filled with milk chocolate Gianduja Truffles.</i> |
| Product Code | 170EMG |
| Country of Origin | UK |
| Produced at | Marasu's Petits Fours Ltd Unit 8, Powergate Business Park Volt Avenue Park Royal London NW10 6PW UK |



| | |
|----------------------------------|---|
| Ingredients declaration | Ingredients in Egg Shell: Sugar, Cocoa Butter, Milk Powder, Cocoa, Emulsifier: Soya Lecithin. Ingredients in Truffle: Milk Chocolates 77% (Sugar, Cocoa Butter, Milk Powder, Cocoa, Emulsifier: Soya Lecithin), Hazelnut Paste 23%. |
| Cocoa solids declaration | <i>Milk chocolate contains cocoa solids 38% minimum and milk solids 24% minimum.</i> |
| Allergen Information | For allergens: see ingredients in bold |
| | May contains traces of other Nuts, Wheat & Barley. |
| Shelf life (unopened) | 6 months |
| Storage conditions | Store cool and dry. Avoid sunlight and strong odours.(15-18 ⁰ C and 40-50% RH) |
| Product suitable for Vegetarians | Yes |

| | |
|--------------------------------|--|
| Sensory | Texture – Creamy milk shell and Truffles with creamy milk chocolate and Hazelnut. Flavour – Creamy chocolate and nutty flavour. Aroma – strong chocolate and hazelnut notes Colour – milk chocolate. Appearance – creamy milk shell and milk chocolate hazelnut truffles , free from bloom |
| Piece weight (g) | Shell 90g truffles Approx. 13g |
| Pack size | 170g |
| Details of packaging materials | Clear acetate bag of milk Gianduja truffles in Milk Chocolate shell with tissue insert, cello taped egg within 2 piece cardboard printed presentation box |

Product Microbiological Standards (at start)

| TEST | FREQUENCY | Target | ALERT | REJECT |
|--|-------------|--------------|----------|----------|
| Aerobic Colony Count cu/g | As required | <1000 | >1000 | >10000 |
| Enterobacteriaceae cu/g | As required | <100 | >100 | >1000 |
| Moulds/ cu/g | As required | <20 | >20 | >200 |
| Osmophilic Yeast (low AW >0.65 but ≤ 0.85 only) cu/g | As required | <10 | >10 | >100 |
| E. coli/ cu/g | As required | Not detected | Detected | >10 |
| S. aureus/ cu/g | As required | <20 | >20 | >200 |
| Salmonella/25g | As required | Not detected | Detected | Detected |

Product Nutritional Information

NUTRITION INFORMATION per 100g

| | |
|------------------------|------|
| Energy (kJ) | 2482 |
| Energy (kcal) | 597 |
| Fat (g) | 42.4 |
| of which Saturates (g) | 16.7 |
| Carbohydrate (g) | 43.7 |
| of which Sugars (g) | 40.5 |

Document Reference **Specifications QM 3.6**

Revision 1 21st October 2020

Owned by: Head of Technical

Authorised By: Joseph Gomez Page | 2



Product Specification

| | |
|-------------|-----|
| Protein (g) | 8.8 |
| Salt (g) | 0.2 |

HACCP & PROCESSING DETAILS

For HACCP plan and technical details, contact us on TechnicalManager@marasu.co.uk

I confirm that the product complies with the relevant E.U. statutory legal requirements.
The Cocoa and Chocolate Products (England) Regulations 2003.
REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 25 October 2011.

Approved by: Rajan P

Date: 14/12/2020