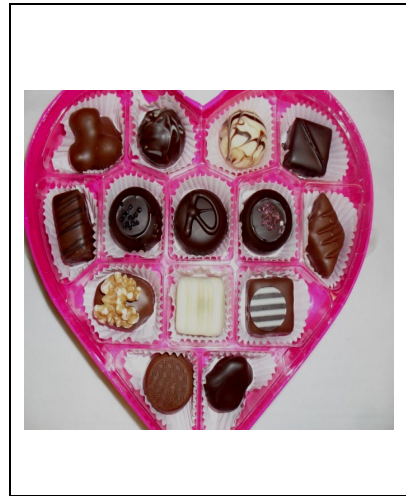


Product	Prestat Heart Box Assortment 185g
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Product details

Product Description	<i>A selection of 14 chocolates with varieties of dark, milk and white chocolate with various centres.</i>
Product Code	185HEART
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	Dark Chocolate 18% (Cocoa Mass, Cane Sugar, Cocoa Butter, Emulsifier: Soya Lecithin), Milk Chocolates 14% (Sugar, Cocoa Butter, Milk Powder , Cocoa Mass, Emulsifier: Soya Lecithin), Dry Fondant (Sugar, Glucose Syrup), Sugar, White Chocolate 6% (Sugar, Cocoa Butter, Whole Milk Powder , Emulsifier: Soya Lecithin , Natural Vanilla Flavouring), Plain Caramel (Whipping Cream (Milk), Glucose Syrup, Sugar, Water, Acidity Regulator: Citric Acid, Preservative: Sorbic Acid), Light Hazelnut Paste (Sugar, Hazelnuts , Cocoa Butter), Sea Salt Caramel (Whipping Cream (Milk), Glucose Syrup, Sugar, Water, Acidity Regulator: Citric Acid, Sea Salt, Preservative: Sorbic Acid), Whipping Cream (Milk), Crystallized Ginger (Ginger, Sugar), Praline (Hazelnuts , Sugar, Emulsifier: Soya Lecithin), Water, Plain Marzipan (Almond , Sugar, Water, Invert Sugar Syrup), Caramelised Hazelnuts (Hazelnuts , Sugar, Salt), Icing Sugar, Glucose Syrup, Almonds , Blackcurrant Puree (Blackcurrant, Sugar), Passion Fruit Puree, Cocoa Butter, Rice Crisp (Rice Flour, Wheat Flour , Sugar, Whey Powder (Milk), Malt Flour (Barley), Salt, Rapeseed Oil, Emulsifier: Soya Lecithin), Walnuts , Honey, Ginger Chopped (Ginger, Sugar), Humectant: Sorbitol, Butter (Milk), Acidity Regulator: Citric Acid, Pectin (Pectin, Acidity Regulator: Sodium Citrate; Dextrose), Passion Fruit Compound (Natural Flavouring, Sugar, Passionfruit Juice Concentrate, Glucose Syrup, Water, Acidity Regulator: Citric Acid), Pink Sugar (Sugar, Beet Juice, Thickener: Carnuba Wax), Blue Sugar (Sugar, Spirulina Powder, Thickener: Carnuba Wax), Decaf Arabica Coffee, Vanilla Powder, Violet Flavouring, Rose Flavour (Flavouring, Humectant: Propylene Glycol), Freezer Dried Coffee, Banoffee Flavouring, Humectant: Invertase, Saffron.
Cocoa solids declaration	<i>Dark chocolate cocoa solids minimum 62%, milk chocolate cocoa solids minimum 38% and milk solids minimum 24%</i>

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Allergen Information	For allergens: see ingredients in bold
	May contain traces of other Nuts and Egg.
Shelf life (unopened)	9 months
Storage conditions	Store cool & dry. Avoid sunlight & strong odours -15-18 ⁰ C and 40-50% RH
Product suitable for Vegetarians	Yes
Sensory	Texture –Crisp chocolate Flavour – typical for type with chocolate notes Aroma – typical for type with chocolate notes Colour – typical for type Appearance – typical for type, free from bloom
Piece weight (g)	Approx 10 to 13g depending on type
Pack size	185 g
Details of packaging materials	Each chocolate in glassine cuplet, in pvc clear tray, Glassine pads and folded layer with security sticker in printed 2 piece cardboard box with security stickers.

Product Microbiological Standards (at start)

TEST	FREQUENCY	Target	ALERT	REJECT
Enteroc/g.	As required	<1000	>1000	>10000
Yeasts/g	As required	<20	>20	>200
Moulds/g	As required	<20	>20	>200
E. coli/g	As required	Absent	Present	>10
S. aureus/g	As required	Absent	Present	>20
Salmonella/25g	As required	Absent	Present	Present

Product Nutritional Information

Energy (kJ)	1944
Energy (kcal)	465
Fat (g)	24.4
of which Saturates (g)	10.4
Carbohydrate (g)	55.8
of which Sugars (g)	51.2
Dietary Fibre (AOAC) (g)	2.2
Protein (g)	4.3
Salt (g)	0.11

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Product Specification

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.

Approved by: Rajan P

Date: 17/01/2020

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