

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	185HEART2
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	Milk Chocolate 30% (Sugar, Cocoa Butter, Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin), Dark Chocolate 17% (Cocoa Mass, Cane Sugar, Cocoa Butter, Emulsifier: Soya Lecithin), Dry Fondant (Sugar, Glucose Syrup), Praline (Hazelnuts , Sugar, Emulsifier: Soya Lecithin), Sugar, Sea Salt Caramel (Whipping Cream (Milk), Glucose Syrup, Sugar, Water, Acidity Regulator: Citric Acid, Sea Salt, Preservative: Sorbic Acid), Hazelnut Paste, Water, Plain Marzipan (Almond , Sugar, Water, Invert Sugar Syrup), Caramelised Hazelnuts (Hazelnuts , Sugar, Salt), White Chocolate 3% (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), Whipping Cream (Milk), Icing Sugar, Glucose Syrup, Blackcurrant Puree (Blackcurrant, Sugar), Light Hazelnut Paste (Sugar, Hazelnuts , Cocoa Butter), Butter (Milk), Walnuts , Pink Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colour: Carmine), Cocoa Butter, Ginger Chopped (Ginger, Sugar), Humectant: Sorbitol, Rice Crisp (Rice Flour, Wheat Flour, Sugar, Whey Powder (Milk), Malt Flour (Barley), Salt, Rapeseed Oil, Emulsifier: Soya Lecithin), Cocoa Mass, Feuilletine (Wheat Flour, Sugar, Concentrated Butter (Milk), Milk Sugar, Milk Proteins, Salt, Malt Extract (Barley), Raising Agent: Sodium Bicarbonate), Humectant: Glycerol, Freeze Dried Coffee, Pectin (Pectin, Acidity Regulator: Sodium Citrate; Dextrose), Invert Sugar Syrup, Mauve Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colouring: Carmine; Indigo Carmine), Violet Flavouring, Vanilla Powder, Acidity Regulator: Citric Acid , Rose Flavour (Flavouring, Humectant: Propylene Glycol), Earl Grey (Black Tea, Bergamot Liquid Flavouring), Humectant: Invertase, Bergamot Essential Oil, Saffron, Transfer Sheet (Cocoa Butter, Sugar, Colour: Carbon Black), Preservative: Sorbic Acid, Salt.





Cocoa solids declaration	<i>Dark chocolate cocoa solids 62% minimum. Milk chocolate cocoa solids 38% minimum and milk solids 24% minimum.</i>
Allergen Information	For allergens: see ingredients in bold
	May contain traces of other Tree Nuts.
Shelf life (unopened)	6 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
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
Osmophillic 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 per 100g

Energy (kJ)	2045
Energy (kcal)	490
Fat (g)	29.5
of which Saturates (g)	11.3
Carbohydrate (g)	49.4
of which Sugars (g)	45.0
Dietary Fibre (AOAC) (g)	2.6
Protein (g)	5.7
Salt (g)	0.15

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: 21/07/2021