

Product	Rhubarb Gin & Ginger Truffle
---------	------------------------------

Product details

Product Description	A creamy ganache infused with spicy Rhubarb & Ginger Liqueur, enrobed in Milk chocolate shell and decorated with green and red sugar.
Product Code	175ARTRHUB
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 Chocolates 56% (Sugar, Cocoa Butter, Milk Powder , Emulsifier: Soya Lecithin), White Chocolate 19% (Sugar, Powder, Emulsifier: Soya lecithin , Natural Vanilla Flavour 6% (Rhubarb, Cane Sugar), Sugar, Whipping Cream (Milk), Ginger Liqueur 4%, Glucose Syrup, Humectant: Sorbitol, Rhubarb Flavour (Flavouring Substances, Propylene Glycol), Sorbic Acid, Beetroot Juice Concentrate (Beetroot Juice Concentrate), Mono Propylene Glycol, Anti-Oxidants: Ascorbic Acid), Natural (Turmeric Extract, Spirulina Extract, Emulsifier: Polysorbate 80, Monopropylene Glycol, Acidity Regulator: Citric Acid), and Citric Acid.
Cocoa solids declaration	<i>Milk chocolate contains cocoa solids 38% minimum, milk solids 24% minimum.</i>
Allergen Information	For allergens: see ingredients in bold .



	May contain traces of Tree Nuts, Wheat & Barley
Alcohol statement	Contains alcohol
Shelf life (unopened)	9 months
Storage conditions	15-18°C and 40-50% RH
Product suitable for Vegetarians	Yes
Sensory	Texture – Smooth, creamy alcohol infused ganache filled in creamy milk chocolate shell Flavour – Strong chocolate, rhubarb, ginger and alcohol notes Aroma – Strong chocolate, rhubarb, ginger and alcohol notes Colour – Milk shell and white centre. Appearance – Milk shell and white creamy centre.
Piece weight (g)	13g
Pack size	175g
Details of packaging materials	Truffles packed in poly bag, wrapped with tissue paper and cardboard printed packaging.

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

Document Reference **Specifications QM 3.6**

Revision 1 21st October 2020

Owned by: Head of Technical

Authorised By: Joseph Gomez Page | 2



NUTRITION INFORMATION per 100g

Energy (kJ)	2050
Energy (kcal)	492
Fat (g)	31.4
of which Saturates (g)	16.1
Carbohydrate (g)	46.9
of which Sugars (g)	42.3
Dietary Fibre (AOAC) (g)	1.1
Protein (g)	5.9
Salt (g)	0.2

Nutrition analysis is done using calculation.

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: 19/03/2021