

Moo Free Product Specification**Product** MFW004 Dairy Free Alternative to White Chocolate Couverture**CASE QUANTITY:** 20kg
Minimum Order: 600kg**Manufacturing**Moo Free Ltd(Devon) 3 Kingfisher Units, River Tamar Way, Holsworthy, Devon, EX22 6HL, UK
web: www.moofreechocolates.com**Corporate Sales:** sales@moofreechocolates.com**Tel:** 01409 478110**Technical:** angus.farrelly@moofreechocolates.com**Tel:** 01409 478110**Product Description**

Dairy Free Alternative to White chocolate buttons

Ingredient Declaration

Sugar, Cocoa butter, Rice Flour, Natural Flavouring, Emulsifier (sunflower lecithin)

Ingredients

Sugar

Cocoa butter

Rice Flour

Natural Flavouring

Emulsifier (sunflower lecithin)

Nutritional Information Per 100g

Energy Kj	2410
Energy Kcal	578
Total Fat	36
- of which saturates	22
Carbohydrates	60
- of which sugars	41
Protein	2
Salt	0.003

Organoleptic Properties**Appearance:** Tempered chocolate with some scuffing**Colour:** cream colour with no blooming**Size/Shape:** Button Shape

Diameter: 20 – 30 mm

Flavour and Aroma: Typical Chocolate Flavour and Aroma and Free from off flavours and taints

Allergen Information

	Contains	Handled on Site	Risk of cross contamination	Comments
Nuts and derivatives	No	Yes	Yes	Hazelnuts
Peanut and peanut derivatives	No	No	N/A	
Milk and derivatives	No	No	N/A	
Soya or soya derivatives	No	No	N/A	
Cereals containing gluten and derivatives	No	No	N/A	
Egg and derivatives	No	No	N/A	
Sesame or sesame derivatives	No	No	N/A	
Celery or celery derivatives	No	No	N/A	
Mustard or mustard derivatives	No	No	N/A	
Lupin or lupin derivatives	No	No	N/A	
Fish or fish derivatives	No	No	N/A	
Crustaceans or crustacean derivatives	No	No	N/A	
Molluscs or derivatives of mollusc	No	No	N/A	
Sulphur Dioxide or Sulphites (SO ₂)	No	No	N/A	
AZO colours	No	No	N/A	
BHA/BHT	No	No	N/A	
Glutamates	No	No	N/A	
Benzoates	No	No	N/A	
Genetically Modified Material	No	No	N/A	

Allergen Advice: Made in a factory that handles hazelnuts
Dairy free, gluten free, soya free

Suitability Advice: Vegetarian and Vegan

Microbiological Standards

Yeast and Mould	<100 cfu
Enterobacteriaceae (presumptive)	<10 cfu
Salmonella spp (detection of)	Negative /25g
E.coli	<10 cfu

Packaging:

Inner

Clear: Clear LDPE Bags

Label: None

Outer

Case: Cardboard Box

Box Dimensions 20kg: w300mm x d400mm x h300mm

Label: Pre Printed Box end label

Pallet Config

Pallet Type: White Wood 1200 x 1000

- 20kg Couverture 10 a layer x 3 layers – Pallet height 1000mm

Shelf life: 18 months (from manufacture)

Minimum life on delivery 9 Months

when stored in sealed original packaging in cool, dry conditions away from direct sunlight

Accreditation:

SALSA

Issued by: Angus Farrelly – Technical Manager

As part of our approval process, once you have approved the product please sign below and email a copy of this page back to angus.farrelly@moofreechocolates.com. If we do not receive a signed copy of the spec the placing of an order for this product will be taken as confirmation of acceptance of this specification.

Customer Sign Off

Specification received and approved by:	
Position:	
Date:	