



PRODUCT SPECIFICATION

PRODUCT INFORMATION
CONFIDENTIAL

<p>SUPPLIER : Britannia Superfine Ltd Britannia House Chaucer Industrial Estate Dittons Road Polegate East Sussex BN26 6JF</p>	<p>Tel: 01323 485 155 Fax: 01323 483 927 E-mail: sales@britannia-superfine.com www.britannia-superfine.com</p>
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RECIPE CODE : W 12W

DESCRIPTION : CHOCOLATE FLAVOURED COATING STEARINE WHITE

PHYSICAL DATA : Particle size (microns.) 24 - 28
Viscosity 265-275° Gallenkamp at 43.5°C

INGREDIENTS LIST

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	49-53	EU
Non-Hydrogenated Vegetable Fat	25-29	EU
Whey Powder	18-22	EU
Stabiliser: Sorbitan Tristearate	< 1	EU
Emulsifier: Soya Lecithin (GM free)	< 1	Brazil, India

ALLERGENS

CONTAINS MILK AND SOYA

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BRITANNIA SUPERFINE LTD
QUALITY MANAGEMENT SYSTEMS

PRODUCT SPECIFICATION

NOTES

- ✓ Source of Suppliers: These may change from time to time in line with price and/or Quality Constraint.
- ✓ All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices.
- ✓ The product shall comply with the Food Safety Act 1990, Trades Description Acts, Weights and Measures Acts where appropriate and any other relevant UK or EEC Legislation.
- ✓ Mineral Hydrocarbons are not used as a processing aid or additive.

BULK DELIVERIES

By Temperature Controlled Tankers, up to a maximum capacity of 25 tons. Tankers are subjected to a thorough C.I.P. cleaning and swab test after each delivery. A wash out and microbiological certificate can be obtained upon request. Temperature upon delivery may vary between 35°C and 50°C degrees centigrade.

RECOMMENDED STORAGE

Temperature between 40 - 50°C continuously stirred (when liquid)
 Store in dry cool conditions, Relative Humidity inferior to 55% , 12-20°C (in drop form).
 Best Before End of 12 months after date of manufacture

PACKAGING

One piece staple free cardboard outer, with blue food grade inner poly liner 10, 12.5 and 25 Kg boxes.

QUALITY PARAMETERS

	FREQUENCY OF CHECK
Micron Size	per 5 TON batch
Viscosity	per 5 TON batch
Flavour	per 5 TON batch
Colour	per 5 TON batch
Metal Detection	Per box: Sensitivity 2.0mm Ferrous, 2.5mm Non Ferrous, 3.0mm Stainless Steel (Checked Hourly)

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MICROBIOLOGICAL STANDARDS

PARAMETER	TARGET	TYPICAL
TVC	Less than 10,000 per gram	1,000 per gram
Coliforms	Not detected in 1 gram	Negative
E. Coli	Not detected in 1 gram	Not detected in 1 gram
Salmonella	Not detected in 25 gram	Not detected in 25 grams

NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUES PER 100 G
Energy	2220 kJ / 527 kcal
Fat	27.8
Of which saturated fat	25.7
Of which mono-unsaturated	1.8
Of which poly-unsaturated	0.2
Of which trans fat	0.0
Carbohydrate	68.4
Of which sugars	0.0
Of which starch	51.2
Water	0.9
Sodium	0.0
Salt	0.1

ENVIRONMENTAL CONTROLS

- Upon receipt of raw materials these are checked, tested as required and must conform to specification and be free from pest ingress before being allowed into our premises.
- All aspects of the manufacturing areas are subject to microbiological testing. This includes the finished products and random swab testing of machinery, contact surfaces and staff.
- Random samples are sent regularly to an external UKAS accredited laboratory for verification of our results.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

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DIETARY & INTOLERANCE INFORMATION

THIS PRODUCT IS SUITABLE FOR	YES	NO
OVO-LACTO VEGETARIANS	YES	
VEGANS		NO
COELIACS	YES	
LACTOSE INTOLERANTS		NO
DIABETICS		NO
KOSHER		NO
HALAL		NO

DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
M R M / M S M (M echanically R ecovered/S eparated M eat)		NO	
M I L K / D A I R Y P R O D U C T S o r D E R I V A T I V E S	YES		W h e y P o w d e r
A N I M A L P R O D U C T S (e x c l u d i n g m i l k / d a i r y p r o d u c t s)		NO	
G E L A T I N		NO	
B E E F / B E E F P R O D U C T S		NO	
P O R K / P O R K P R O D U C T S		NO	
F I S H / M A R I N E P R O D U C T S		NO	
S H E L L F I S H		NO	
P O U L T R Y / P O U L T R Y P R O D U C T S		NO	
E G G / E G G P R O D U C T S		NO	
F R U I T / F R U I T D E R I V A T I V E S		NO	
V E G E T A B L E / V E G E T A B L E D E R I V A T I V E S	YES		N o n - H y d r o g e n a t e d V e g e t a b l e F a t (P a l m o i l)
C A F F E I N E		NO	
W H E A T / W H E A T D E R I V A T I V E S		NO	
R Y E / B A R L E Y / O A T S / O A T B R A N		NO	
M A I Z E / M A I Z E D E R I V A T I V E S		NO	
S O Y A / S O Y A D E R I V A T I V E S	YES		E m u l s i f i e r : S o y a L e c i t h i n (G M F r e e)
G E N E T I C A L L Y M O D I F I E D M A T E R I A L		NO	
G L U T E N		NO	
G L U T A M A T E S		NO	

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
ASPARTAME		NO	
BENZOATES		NO	
BHA / BHT		NO	
SULPHUR DIOXIDE (SULPHITES)	YES		Sugar 10 mg/kg max.
YEAST/YEAST DERIVATIVES		NO	

COLOURS ARTIFICIAL			
COLOURS NATURAL		NO	
AZO COLOURS/COAL TAR DYES		NO	
FLAVOURS ARTIFICIAL		NO	
FLAVOURS NATURAL		NO	
ADDED SALT		NO	
ADDED SWEETENERS		NO	
SEEDS / SESAME SEEDS		NO	
IRRADIATED FOODSTUFFS		NO	
ALCOHOL		NO	
PRESERVATIVES		NO	
ADDITIVES	YES		Stabiliser: Sorbitan Tristearate
NUTS/NUT OILS	*		
SEEDS/SEED OIL		NO	

* Note: We do not use or hold nuts on our site however some of our suppliers cannot or will not guarantee their product is free from nuts due to possible cross contamination with transport vessels. Coconut oil is held on site and used in some recipes.

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