



**PRODUCT SPECIFICATION**

**PRODUCT INFORMATION**  
**CONFIDENTIAL**

<p><b>SUPPLIER :</b> 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: <a href="mailto:sales@britannia-superfine.com">sales@britannia-superfine.com</a> <a href="http://www.britannia-superfine.com">www.britannia-superfine.com</a></p>
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**RECIPE CODE :** MILK CHOCOLATE EGGS (Natural colours)

**DESCRIPTION :** Milk Chocolate egg shapes coated in a crispy sugar shell.

**INGREDIENTS LIST**

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Milk Chocolate*	60	EU
Sugar	40	EU
Gum Arabic	< 1	EU
Colours: E100, E150a, E162, E171	< 1	EU

\*Compound ingredients: (Milk Chocolate contains Cocoa Solids 25% Min., Milk Solids 14% Min.)

INGREDIENTS FOR MILK CHOCOLATE	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	53-57	EU
Full Cream Milk Powder	14-16	EU
Cocoa Butter	14-16	Ivory Coast, West Africa
Cocoa Mass	9-13	Ivory Coast, West Africa
Vegetable oil (blend of Palm, Sal, Shea and Mango Kernel oils.)	< 5	EU
Emulsifier Soya Lecithin (GM Free)	< 1	Brazil, India

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ALLERGENS

CONTAINS MILK AND SOYA

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.

RECOMMENDED STORAGE

Store in cool, dry conditions away from sources of heat and odours of material,  
Temperature 12 to 20°C,  
Relative Humidity 50% to 65% ideally,  
Best Before End of 18 months after date of manufacture.

PACKAGING

Staple free carton with blue inner poly liner, net weight 3kg. A four digit batch code is printed on each box this is traceable back to its manufacture.

QUALITY PARAMETERS

	FREQUENCY OF CHECK
Chocolate Particle size	per batch
Flavour	per batch
Colour	per 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	2212 kJ / 527kcal
Fat	29.5
Of which saturated fat	15.1
Of which mono-unsaturated	9.6
Of which poly-unsaturated	1.5
Of which trans fat	Trace
Carbohydrate	60.1
Of which sugars	60.1
Of which starch	0.6
Sodium	0.0
Salt	Trace

**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 IS PRODUCT 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		M i l k 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		(p a l m o i l b l e n d s , C o c c o a B u t t e r) P r e s e n t i n M i l k C h o c o l a t e
C A F F E I N E	YES		C o c c o a M a s s
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	

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

COLOURS ARTIFICIAL		NO	
COLOURS NATURAL	YES		E100, E150a, E162, E171
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			Gum Arabic, Soya Lecithin
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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