

Product	Prestat Jewel Box Sharing Selection 210g
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Product details

Product Description	<i>A selection of 16 chocolates with varieties of dark, milk and white chocolate with various centres.</i>
Product Code	210JBX2
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	Dark Chocolate 28% (Cocoa Mass, Cane Sugar, Cocoa Butter, Emulsifier: Soya Lecithin), Milk Chocolate 18% (Sugar, Cocoa Butter, Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin), White Chocolate 11% (Sugar, Cocoa Butter, Milk Powder, Emulsifier: Soya lecithin, Natural Vanilla Flavour), Dry Fondant (Sugar, Glucose Syrup), Granulated Sugar, Sea Salt Caramel (Whipping Cream (Milk), Sugar, Glucose Syrup, Water, Acidity Regulator: Citric Acid, Sea Salt, Preservative: Sorbic Acid), Cream (Milk), Praline (Hazelnuts , Sugar, Emulsifier: Soya Lecithin), Caramelised Hazelnuts (Hazelnuts , Sugar, Salt), Plain Caramel (Whipping Cream (Milk), Sugar, Glucose Syrup, Water, Acidity Regulator: Citric Acid, Preservative: Sorbic Acid), Water, Hazelnut Paste, Glucose Syrup, Almond Paste, Pistachio Paste, Butter (Milk), Light Hazelnut Paste (Sugar, Hazelnuts , Cocoa Butter), Humectant: Sorbitol, Rice Crisp (Rice Flour, Wheat Flour, Sugar, Whey Powder (Milk), Malt Flour (Barley), Salt, Rapeseed Oil, Emulsifier: Soya Lecithin), Raspberry Puree (Raspberry, Sugar), Cocoa Butter, Almonds , Mauve Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colouring: Carmine; Indigo Carmine), Pink Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colour: Carmine), Pink Sugar (Sugar, Beet Juice, Thickener: Carnauba Wax), Ginger Chopped (Ginger, Sugar), Humectant: Glycerol, Blackcurrant Puree (Blackcurrant, Sugar), Invert Sugar Syrup, Earl Grey (Black Tea, Bergamot Essential Oil), Roasted Cocoa Nibs, Humectant: Glycerol, Cocoa Mass, Strawberry and Gooseberry Jam (Sugar, Strawberries, Water, Gooseberries, Gelling Agent: Citrus Pectin, Acidity
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	Regulator: Citric Acid), Feuilletine (Wheat Flour, Sugar, Concentrated Butter (Milk), Milk Sugar, Milk Proteins, Salt, Malt Extract (Barley), Raising Agent: Sodium Bicarbonate), Freeze Dried Coffee, Acidity Regulator: Citric Acid , Pectin (Pectin, Acidity Regulator: Sodium Citrate; Dextrose), Raspberry Compound (Natural Flavouring, Sugar, Raspberry, Glucose-Fructose Syrup, Colours: Carrot Extract, Blackcurrant Extract, Acidity Regulator: Citric Acid; Trisodium Citrate, Modified Starch), Strawberry Compound (Natural Flavouring, Sugar, Strawberry, Glucose-Fructose Syrup, Beetroot Juice Concentrate, Modified Starch, Antioxidant: Ascorbic Acid), Pink Food Colouring (Cocoa Butter, Sweet Potato Concentrate, Apple Concentrate, Radish Concentrate, Cherry Concentrate), Rose Flavour (Flavouring, Humectant: Propylene Glycol), Violet Flavouring, Salt, Beetroot Red (Beetroot Juice Concentrate, Citric Acid), Strawberry Flavour, Green Tea Flavouring (Natural Flavouring, Humectant: Propylene Glycol), Bergamot Essential Oil, Preservative: Sorbic Acid, Saffron, Sea Salt.
Cocoa solids declaration	<i>Dark chocolate cocoa solids minimum 62%, Milk chocolate cocoa solids minimum 38% and milk solids minimum 24%.</i>
Allergen advise	For allergens: See ingredients in bold .
	May contain traces of Other Tree Nuts.
Shelf life (unopened)	6 months
Storage conditions	15-18 ⁰ C and 40-50% RH
Product suitable for Vegetarians	No
Sensory	Texture –Crisp chocolate Flavour – typical for type, good 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	210g
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)	2122
Energy (kcal)	508
Fat (g)	31.2
of which Saturates (g)	13.0
Carbohydrate (g)	50.8
of which Sugars (g)	44.5
Dietary Fibre (g)	2.8
Protein (g)	5.9
Salt (g)	0.20

Nutrition analysis is done using calculation.



Product Specification

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: 22/02/2022