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Issue Number 1

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Title:Chocolate Extract

General Information

PICTURE	NA	
DESCRIPTION	Chocolate Extract liquid	
SKU CODE	EX-CHO	
SPEC NUMBER	SP0213	
LEGAL DECLARATION when used in	Natural Flavouring	
isolation according to EU regulation		
1333/2008 & Commission directives		
231/2012 & 1129/2011		
INGREDIENT DECLARATION	Monopropylene Glycol (E1520), Cocoa Extract, Water.	
RAW MATERIAL COUNTRY OF	China, UK, Spain, Germany, India, Brazil, USA, Other locations may be	
ORIGIN	possible.	
COUNTRY OF MANUFACTURE	ик	
SHELF LIFE & STORAGE	12 months from manufacture in full sealed containers, store at ambient	
INSTRUCTIONS	temperatures, ideal temperatures are 10°C to 20°C	
APPLICATIONS	Beverages, confectionery, bakery, desserts etc.	
DOSAGES RECOMMENDED	From 0.1% W/W	

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Annually from random sample
Yeasts	1,000 Cfu/g	Annually from random sample
Moulds	1,000 Cfu/g	Annually from random sample
Enterobacteriaceae	Not tested	NA
E Coli	Not tested	NA
Salmonella	Not detected in 25g	Annually from random sample
Coliforms	Not tested	NA
Listeria	Not tested	NA

Organoleptic and Quality

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Product Characteristic

A brown liquid

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal detector	2.5mm Ferrous	Every batch

Physical Properties

Physical Property	Limit	Testing Frequency
РН	NA	NA
AW	NA	NA
Moisture	NA	NA
Ethanol Content	NA	NA

Nutritional Information per 100g

Energy	NA	КЈ
Energy	NA	Kcal
Carbohydrate	NA	g
Of which sugars	NA	g
Fat	NA	g
Of which saturates	NA	g
Protein	NA	g

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Fibre	NA	g
Salt	NA	g

Allergen Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Υ	N	N
barley, oats, spelt, kamut or their hybridised				(Used on
strains, and products thereof, except:				supplier site in
 wheat based glucose syrups including 				finished goods,
dextrose				packed using
 wheat based maltodextrins 				separate
 glucose syrups based on barley; 				dedicated
 cereals used for making alcoholic distillates 				equipment)
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Υ	N	N
				(Used on
				supplier site in
				finished goods,
				packed using
				separate
				dedicated
				equipment)
Fish and products thereof, except:	N	N	N	N
 fish gelatine used as carrier for vitamin or 				
carotenoid preparations;				
 fish gelatine or Isinglass used as fining 				
agent in beer and wine;				
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except	N	Υ	N	N
 fully refined soybean oil and fat 				

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D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources	Used on olier site in hed goods, cked using eparate
tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources finis pace d d equation	hed goods, cked using eparate
tocopherol succinate from soybean sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources page 1	cked using eparate
sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources sources; eq	eparate
 vegetable oils derived phytosterols and phytosterol esters from soybean sources d eq 	•
phytosterol esters from soybean sources eq	
	edicated
	uipment)
plant stanol ester produced from vegetable	
oil sterols from soybean sources;	
Milk and products thereof (including lactose), N N N	N
	Used on
	olier site in
	hed goods,
	cked using
	eparate
	edicated
	uipment)
Nuts, namely N N N	N
almonds (<i>Amygdalus communis</i> L.), hazelnuts	
(Corylus avellana), walnuts (Juglans regia), cashews	
(Anacardium occidentale), pecan nuts (Carya	
illinoinensis (Wangenh.) K. Koch), Brazil nuts	
(Bertholletia excelsa), pistachio nuts (Pistacia vera),	
macadamia or Queensland nuts (<i>Macadamia</i>	
ternifolia), and products thereof, except:	
Nuts used for making alcoholic distillates	
including ethyl alcohol of agricultural origin	
Celery and products thereof N N N	N
Mustard and products thereof N N N	N
Sesame seeds and products thereof N N N	N
Sulphur dioxide and sulphites at concentrations of NNNNNNNNNNNNNNNNNNNNNNNNNNNNNNNNNNN	N
more than 10 mg/kg or 10 mg/litre in terms of the	
total SO ₂ which are to be calculated for products	
as proposed ready for consumption or as	
reconstituted according to the instructions of the	
manufacturers	
Lupin and products thereof N N	N
Molluscs and products thereof N N N	N

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Intolerance Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If you give details
INTOLLNAINCE SUBSTAINCES.	1/19	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Υ	E1520
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	Υ	Cocoa Extract
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

Suitability

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Y	(Not certified)
Muslim Diet (Halaal)	Y	(Not certified)
Diabetics	Υ	

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Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	N	
products?		
Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
or additives (GMO not present in aid or additive when in use) which are		
subsequently used in production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

Irradiation

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

<u>Pesticides</u>

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

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Heavy Metals

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information

Available in 30ml, 250ml and 1Litre bottles, also available in bulk, in all cases packaging is suitable for the product.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer	
Name	Richard Strauss	Name	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



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Position	Technical Manager	Position	
Date	03/10/2023	Date	
Signature	Dears	Signature	