

Pexton Road

Kelleythorpe Industrial Estate, Driffield

East Yorkshire, YO25 9FR

Tel: 01377 252537

Email: <u>technical@shepcote.com</u>

www: www.shepcote.co.uk

Product Specification

Product Information				
Product Name	Belgian Milk Chocolate Callets			
Product Description		Milk Chocolate Callets		
Ingredient	% in Mixing Bowl	Country of Origin		
Sugar	42%			
Cocoa Butter	24%	_		
Whole Milk Powder	22.5%	Belgium		
Cocoa Mass	11%	- Beigium		
Emulsifier: Soya Lecithin	<1%			
Natural Vanilla Flavouring	<1%			

Ingredient Declaration

Ingredients: Sugar (42%), Cocoa Butter (24%), Whole **Milk** Powder (22.5%), Cocoa Mass (11%), Emulsifier: **Soya** Lecithin; Natural Vanilla

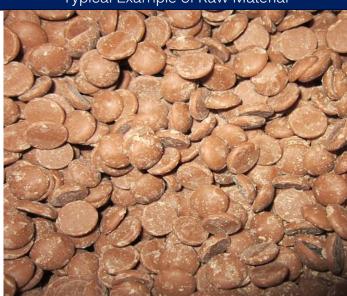
Cocoa Content

Milk chocolate contains: Dry cocoa solids 33.6% minimum, including Dry fat free cocoa solids 4.4% minimum, Dry milk solids 20.8%.

	Product Code	Pack Size	Product Code	Pack Size
Pack Size(s) - Bulk	1089110	10kg	1089202	2.5kg
	1089580	8 x 2.5kg		
Pack Size(s) - Repacked	Product Code		Pack Size	
rack Size(s) - Repacked	10895	15HP	12 x 150g	

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions				
Maximum Shelf at Packing	730	Days		
Minimum Life on Receipt (MLOR) 90 Days				
Storage Temperature on Delivery	Ambient			
Storage Instructions Store in a cool dry place out of direct sunligh				

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Microbiological Standards					
Test	Target	Acceptable	Reject		
TVC	<10,000 cfu/g	<50,000 cfu/g	>50,000 cfu/g		
E.coli	<10 cfu/g	<100 cfu/g	>100 cfu/g		
S.aureus	<10 cfu/g	<100 cfu/g	>100 cfu/g		
Enterobacteriaceae	<100 cfu/g	<1,000 cfu/g	>1,000 cfu/g		
Yeasts & Moulds	<100 cfu/g	<500 cfu/g	>500 cfu/g		
Salmonella	Absent in 25g	Absent in 25g	Present in 25g		

Chemical Standards				
Test	Target	Acceptable	Reject	
Moisture	<1%	1%	>1%	
Total Fat Content	36.2%	34.7 – 37.7%	Outside Range	
Dry Cocoa Solids	35.1%	33.6 – 36.6%	Outside Range	
Dry Fat Free Cocoa Solids	4.9%	4.4 – 5.4%	Outside range	
Dry Milk Solids	21.8%	20.8 – 22.8%	Outside Range	
Milk fat	6.0%	5.5 – 6.5%	Outside Range	

Sensory Details		
Appearance	Pieces of milk chocolate	
Aroma	Typical of milk chocolate with no off or rancid odours	
Taste	Typical of milk chocolate with no off or rancid flavours	
Texture	Melts when warmed	

Physical Standards				
Test	Target Acceptable Reject			
Linear Viscosity	1,415 mPa.s	1,291 – 1,540 mPa.s	Outside Range	
Particle size (max. 3 % of the dry fatfree substance)	>30 micron	30 micron	<30 micron	

Bulk Packaging				
	Primary Secondary			
Material	Food Grade Plastic	Corrugated Cardboard		
Closure Method	Heat Seal	Clear Sticky Tape		
	Repacked Packaging			
Primary Secon		Secondary		
Material	Clear Food Grade Plastic	Corrugated Cardboard		
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape		

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Nutritional Information			
Parameter Per			
Energy (kJ)	2356		
Energy (Kcal)	563		
Protein (g)	7.0		
Available Carbohydrates (g)	50.9		
Of Which Sugars (g)	49.9		
Fat	36.2		
Of Which Saturates	21.8		
Salt (g)	0.21		
Fibre (g)	2.1		
Source: Source: Supplier Specification			

Allergens					
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments	
Cereals containing gluten	N	MC	\boxtimes		
Crustaceans	N	N			
Eggs	N	N	\boxtimes		
Fish	N	N			
Peanuts	N	N	\boxtimes		
Soybeans	Y	Y	\bowtie		
Milk	Y	Y	\bowtie		
Nuts	N	MC	\bowtie		
Celery	N	N	\bowtie		
Mustard	N	N			
Sesame	N	N	\boxtimes		
Sulphur Dioxide >10 mg/kg	N	N	\bowtie		
Lupin	N	N			
Molluscs	N	N			
Y = Contains, N = Does Not Contain, MC = May Contain					

Suitable for			
Group	Bulk	Repacked	
Vegetarian	Yes	Yes	
Vegan	No	No	
Kosher (Certified)	Yes	No	
Halal (Certified)	Yes	No	

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Other Intolerances and/or Food Groups					
Component	Contains		Comments		
Component	Yes	No	Continents		
Genetically Modified Organisms (GMO)		\boxtimes			
Irradiated Materials		\boxtimes			
Hydrogenated Fat/Oil		\boxtimes			
Palm Oil		\boxtimes			
Maize or Maize Derivatives		\boxtimes			
Vegetable & Vegetable Derivatives		\boxtimes			
Yeast & Yeast Derivatives		\boxtimes			
Seeds, Seed Oil & Seed Derivatives		\boxtimes			
Fruit & Fruit Derivatives		\boxtimes			
Flavouring, Colours or Preservatives	\boxtimes		Natural Vanilla Flavour		
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes			
Gelatine		\boxtimes			
Other Animal Derivatives	\boxtimes		Milk Powder		
Added Sugar	\boxtimes				
Added Salt		\boxtimes			
Mono Sodium Glutamate (MSG)		\boxtimes			
Artificial Colours Including Azo Dyes		\boxtimes			
BHA/BHT		\boxtimes			
Kiwi		\boxtimes			
Cinnamon		\boxtimes			
Cocoa	\boxtimes		Cocoa Butter, Cocoa Mass		
Coriander		\boxtimes			

Cust	omer		
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Shepcote Distributors Ltd				
Name	Position	Signature	Date	
Oliwia Duraj	Senior Quality Controller	Deway	23.05.24	

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