

<b>Product</b>	Prestat Jewel Box Assortment 9 Chocolate (2020)
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**Product details**

Product Description	<i>A selection of 9 chocolates with varieties of dark, milk and white chocolate with various centres.</i>
Product Code	120JBX
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	Milk Chocolates 23% (Sugar, Cocoa Butter, <b>Milk</b> Powder, Cocoa Mass, Emulsifier: <b>Soya</b> Lecithin), Dark Chocolate 20% (Cocoa Mass, Cane Sugar, Cocoa Butter, Emulsifier: <b>Soya</b> Lecithin), Dry Fondant (Sugar, Glucose Syrup), Sea Salt Caramel (Whipping Cream ( <b>Milk</b> ), Glucose Syrup, Sugar, Water, Acidity Regulator: Citric Acid, Sea Salt, Preservative: Sorbic Acid), White Chocolate 5% (Sugar, Cocoa Butter, Whole <b>Milk</b> Powder, Emulsifier: <b>Soya</b> Lecithin, Natural Vanilla Flavouring), Plain Marzipan ( <b>Almond</b> , Sugar, Water, Invert Sugar Syrup), Plain Caramel (Whipping Cream ( <b>Milk</b> ), Glucose Syrup, Sugar, Water, Acidity Regulator: Citric Acid, Preservative: Sorbic Acid), Caramelised Hazelnuts ( <b>Hazelnuts</b> , Sugar, Salt), <b>Hazelnut</b> Paste, Granulated Sugar, Icing Sugar, Whipping Cream ( <b>Milk</b> ), Water, Light Hazelnut Paste (Sugar, <b>Hazelnuts</b> , Cocoa Butter), <b>Walnuts</b> , Pink Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colour: Carmine), Butter ( <b>Milk</b> ), Glucose Syrup, Ginger chopped (Ginger, Sugar), Humectant: Sorbitol, Cocoa Butter, Cocoa Nibs, Humectant: Glycerol, Invert Sugar Syrup, Mauve Lilac Petals (Sugar, Natural Flower, Thickening Agent: Gum Arabic, Colouring: Carmine; Indigo Carmine), Violet Flavouring, Vanilla Powder, Rose Flavour (Flavouring, Humectant: Propylene Glycol), Earl Grey (Black Tea, Bergamot Liquid Flavouring), Humectant: Invertase, Bergamot Essential Oil, Saffron, Preservative: Sorbic Acid, Transfer Sheet (Cocoa Butter, Sugar, Colour: Carbon Black).
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 <b>bold</b> .
	May contain traces of Other Nuts, Egg and Gluten.
Shelf life (unopened)	9 months

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Storage conditions	15-18 <sup>0</sup> C and 40-50% RH
Product suitable for Vegetarians	Yes
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	120g
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
Enteroc/g.	As required	<1000	>1000	>10000
Yeasts/g	As required	<20	>20	>200
Moulds/g	As required	<20	>20	>200
E. coli/g	As required	Absent	Present	>10
S. aureus/g	As required	Absent	Present	>20
Salmonella/25g	As required	Absent	Present	Present

### Product Nutritional Information

NUTRITION INFORMATION per 100g

Energy (kJ)	2084
Energy (kcal)	499
Fat (g)	29.6
of which Saturates (g)	11.9
Carbohydrate (g)	51.9
of which Sugars (g)	47.9
Dietary Fibre (AOAC) (g)	3.1
Protein (g)	5.4
Salt (g)	0.15

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Product Specification

### HACCP & PROCESSING DETAILS

For HACCP plan and technical details, contact us on [TechnicalManager@marasu.co.uk](mailto: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: 03/12/19

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