Dark Chocolate Crumbs Product Specification

Product Name	Dark Chocolate Crumb	**Product Code**	DC 001
Issue / Date	Issue 2 — 01/05/2026	**Prepared / Approved**	Food Safety Team / Technical Manager

MANUFACTURER DETAILS

Company	Sunny Biscuits Ltd	**Address**	Unit 3 Atlas Trading Estate, Birmingham, B11 2NT UK
Email	contact@sunnybiscuits.com	**Website**	www.sunnybiscuits.com
Technical Contact	Technical Department	**Country of Manufacture**	United Kingdom

PRODUCT DESCRIPTION

A dark chocolate biscuit crumb manufactured from baked wheat-based biscuits, milled to crumb sizeS suitable for bakery, dessert, dairy and food manufacturing applications.

INTENDED USE

For use in:

- Bakery applications
- Dessert bases
- Ice cream and dairy products
- Confectionery

Not intended for direct retail sale.

INGREDIENT DECLARATION

WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin, Folic Acid), Sugar, Palm Oil (RSPO Certified), Black Cocoa Powder, Cocoa Powder, Golden Syrup, Raising Agent: Sodium Bicarbonate (E500), Salt.

Allergens in BOLD.

Allergy Information

Allergens Present

- **WHEAT (Gluten)**

Cross-Contact Statement

Manufactured on a site handling cereals containing gluten. No other major allergens handled on line or on site.

Ingredient Breakdown (QUID %) – Dark Chocolate Crumb

Ingredient	% of Formula
Plain Wheat Flour	**53.14%**
Palm Oil (RSPO)	**16.61%**
Sugar	**16.61%**
Black Cocoa Powder	**3.32%**
Golden Syrup	**3.32%**
Sodium Bicarbonate (E500)	**0.50%**
Salt	**0.51%**

DIETARY SUITABILITY

Requirement	Status
Vegetarian	Suitable
Vegan	Suitable
GMO Status	No GMO ingredients used
Irradiation	Not used

NUTRITIONAL INFORMATION (PER 100g)

Parameter	Value
Energy	442 kcal / 1849 kJ
Fat	17.0 g
of which Saturates	8.0 g
Carbohydrate	66.4 g
of which Sugars	18.0 g
Fibre	3.1 g
Protein	7.0 g
Salt	0.14 g

Nutritional values by analysis.

MICROBIOLOGICAL STANDARDS

Organism	Target	Max Limit
Enterobacteriaceae	$<1.0 \times 10^1$ cfu/g	10 cfu/g
Escherichia coli	$<1.0 \times 10^1$ cfu/g	Not detected
Bacillus cereus	$<1.0 \times 10^2$ cfu/g	100 cfu/g
Staphylococcus aureus	<20 cfu/g	100 cfu/g
Yeasts	$<10^3$ cfu/g	1,000 cfu/g
Moulds	$<10^3$ cfu/g	1,000 cfu/g
Salmonella	Absent in 25g	Not detected

Verification testing performed by UKAS-accredited laboratories.

PHYSICAL & ORGANOLEPTIC STANDARDS

Parameter	Specification
Appearance	Uniform dark brown crumb
Colour	Blackish brown
Flavour & Aroma	Characteristic dark chocolate biscuit flavour, free from foreign taints
Texture	Crisp, slightly oily free flowing crumb
Crumb Size	3–5 mm, 8mm, 10mm. Broken pieces
Moisture	3.0–3.8%
Water Activity	≤0.30

FOREIGN BODY CONTROLS

Product manufactured under strict foreign body control procedures including CCP metal detection.

Metal Detection (CCP)

Metal Type	Sensitivity
Ferrous	**3.0 mm**
Non-Ferrous	**3.0 mm**
Stainless Steel	**3.0 mm**

Monitoring Frequency:

- Start-up
- Every **1 hour**
- After stoppages/changeovers
- End of production

CCP records reviewed daily by Technical.

GMO & IRRADIATION STATUS

Requirement	Status
GMO Status	Product and ingredients are not derived from genetically modified sources
Irradiation	No ingredients or finished product treated by irradiation

SHELF LIFE & STORAGE

Requirement	Specification
Shelf Life	**9 months** from date of manufacture
Storage Conditions	Store below 20°C in a cool, dry, well-ventilated area away from strong odours and direct sunlight
Transport Conditions	Ambient, sealed food-grade packaging

PACKAGING

Item	Specification
Pack Size	25 kg
Primary Packaging	Blue food-grade heat-sealed polythene bag
Palletisation	40 bags per pallet (5 × 8)
Coding Format	**BCYYMMDD**

LABELLING

Each pack contains:

- Product name
- Batch code
- Best before date
- Net weight
- Ingredients with **allergens in bold**

LEGAL COMPLIANCE

Manufactured in compliance with:

- Food Safety Act 1990
- Regulation (EC) 852/2004
- Food Information Regulations 2014
- Retained EU Regulation 1169/2011
- Relevant UK food hygiene and safety legislation

Produced under a documented HACCP plan and a food safety management system aligned with BRCGS Issue 9.

APPROVAL

This document is electronically approved and valid without signature.