

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lin	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	01754 896667			
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk			
	NPD - Jack Gibson	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site	<		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	Dark Chocolate Shavings
Weight:	2.5 KG
Weight Legislation:	Average
Supplier Code:	CSDARK
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Dark Chocolate Shavings
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring

Dark Chocolate Contains Cocoa Solids 53% min

May Contain Milk and Nuts

Allergen information : For Allergens see Bold and <u>Underlined</u>							
We cannot guarantee this product to be completely free of milk, peanuts, nuts, soya, wheat or gluten due to possible cross contamination risks despite controlling nuts and allergens.							
Reference Issue Date Amended By Authorised By Page							
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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	554	(Kcal)	Data - 17.5.2022	
Energy	2269	(kJ)	Data - 17.5.2022	
Total Fat	33.9	(g)	Data - 17.5.2022	
of which are Saturates	20.4	(g)	Data - 17.5.2022	
Total Carbohydrate	49.6	(g)	Data - 17.5.2022	
of which are sugars	44.7	(g)	Data - 17.5.2022	
Dietary Fibre	7.7	(g)	Data - 17.5.2022	
Protein	5.9	(g)	Data - 17.5.2022	
Salt	0.006	(g)	Data - 17.5.2022	
Sodium	0.002	(g)	Data - 17.5.2022	

<u>Allergens</u>

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	Ν	N	
Egg & Egg Derivatives	Ν	N	
Mustard and Mustard Derivatives	Ν	N	
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	Ν	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivatives	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	N	
Milk and Milk Derivatives - Cow	Ν	Y	Cross Contamination Possible
Shellfish & Shellfish Derivatives	Ν	N	
Fish & Fish Derivatives	Ν	N	
Molluscs & Molluscs Derivatives	Ν	N	
Sulphites	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Y	
Lactose Intolerant	N	May Contain Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
UTZ MB / Rainforest Alliance	/ Rainforest Alliance N Available at Premium P	
Cocoa Horizons N Available at Premiu		Available at Premium Price

Genetically Modified Organisms

Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified								
Organisms								
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PHYSICAL STANDARDS

Parameter	Acceptable Quality Standards	Reject Quality Standards			
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape			
Aroma	That Of Chocolate	Any Foreign or off-aroma			
Texture	Smooth	Any Foreign Texture			
Flavour	That Of Chocolate	Any Foreign Flavour or Taint			
Free from	Free from physical and chemical cross contamination				

MICROBIOLOGICAL STANDARDS

Test Target Report TVC ≤5000 ≥50,000 Yeast & Moulds ≤50 ≥1,000 Enterobacteriaceae <10 ≥100 E. Coli ≤10 ≥100 Salmonella spp. ND in 25g Present in 25g Detection

Storage	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20° C.

Specification Completed By :

Name: Jack Gibson Job Title: Food Safety Officer Date: 17.5.2022 Authorised By: Karen Neale Signed: K Neale Date: 17.5.2022

N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

If we do not receive a signed copy of the spec the placing of an order for this product will be taken as confirmation of acceptance of this specification.

Customer Signature:

Date:

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