

Supplied By Details

Contacts: Te	echnical - Karen Neale PD - Jack Gibson	Karen.Neale@hameschocolates.co.uk npd@hameschocolates.co.uk Manufactured/Packed on site	✓	
Contacts: Te	echnical - Karen Neale			
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Telephone: 01				
	754 896667			
Address: Ha	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Name: Ha	Hames Chocolates Ltd			

General Product Information

Product Name:	Hazelnut Flavour Milk Chocolate Shavings
Weight:	2.5 KG
Weight Legislation:	Average
Supplier Code:	CSHNMILK
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Hazelnut Flavour Milk 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 Declarat	ion

Milk Chocolate (99.55%) (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (<u>Soya</u>), Natural Vanilla Flavouring), Natural Flavourings.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min.

May contain 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
REC 3.6.3 CSHNMILK	2	13.12.2024	Chris Hills	Karen Neale	1 of 3

Reason for Change: Review and template update

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	548	(Kcal)	Data - 13.12.2024
Energy	2290	(kJ)	Data - 13.12.2024
Total Fat	32.7	(g)	Data - 13.12.2024
of which are Saturates	19.8	(g)	Data - 13.12.2024
Total Carbohydrate	54.7	(g)	Data - 13.12.2024
of which are sugars	52.3	(g)	Data - 13.12.2024
Dietary Fibre	1.9	(g)	Data - 13.12.2024
Protein	7.5	(g)	Data - 13.12.2024
Salt	0.23	(g)	Data - 13.12.2024
Sodium	0.09	(g)	Data - 13.12.2024

Allergens

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

Is This Product Suitable For The Following?

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

* Please ask to see our milk statement

Claims: The labelling, substantiation and decision making of all claims for private label products is the brand owner's responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations in the country of sale prior to making labelling and claims decisions for your products.

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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, Creamy	Any Foreign Texture			
Flavour	That of Chocolate, Hazelnut	Any Foreign Flavour or Taint			
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. Detection	Not Detected in 25g	Detected in 25g	

Storage Instructions

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

Genetically Modified Organisms

Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms

Specification Completed By :

Name: Chris Hills Job Title: Compliance Team Member Date: 13.12.2024 Authorised By: Karen Neale Signed: K Neale Date: 13.12.2024

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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