

## **Supplied By Details**

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

### **General Product Information**

Product Name:	Salted Caramel Shavings
Weight:	2.5 KG
Weight Legislation:	Average
Supplier Code:	CSSCMILK
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Milk Chocolate with Caramel Flavouring and Sea Salt
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
<b>Ingredients</b> 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, Seasalt.

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 CSSCMILK	2	13.12.2024	Chris Hills	Karen Neale	1 of 3

# **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	549	(Kcal)	Data - 13.12.2024
Energy	2291	(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	0.38	(g)	Data - 13.12.2024
Sodium	0.15	(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.

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 CSSCMILK	2	13.12.2024	Chris Hills	Karen Neale	2 of 3

## **Physical Standards**

Parameter	Acceptable Quality Standards	Reject Quality Standards			
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape			
Aroma	Sweet	Any Foreign or off-aroma			
Texture	Smooth with graining inclusions	Any Foreign Texture			
Flavour	That of Chocolate, Salty, Caramel	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:

Defense			Average de la Dec	A utla a via a d. Du	<b></b>
Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 CSSCMILK	2	13.12.2024	Chris Hills	Karen Neale	3 of 3