

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	lawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			

General Product Information

Product Name:	96 Milk Chocolate Butterscotch Flavour Square with Decoration
Weight:	N/A
Weight Legislation:	Average
Supplier Code:	LOOSEMBUTTSQU
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Decorated Milk Chocolate with Butterscotch Flavour Truffle Centre
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	2 MOUTUS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate (54.29%) (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithins (<u>Soya</u>), Filling (Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Sugar, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Emulsifier: Lecithins (<u>Soya</u>), Natural Flavouring), Decoration (2.28%) (Fat Reduced Cocoa Powder, Vegetable Fat (Palm, Shea)).

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.

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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	560	(Kcal)	Data - 22.08.2024
Energy	2341	(kJ)	Data - 22.08.2024
Total Fat	35	(g)	Data - 22.08.2024
of which are Saturates	19.1	(g)	Data - 22.08.2024
Total Carbohydrate	52.6	(g)	Data - 22.08.2024
of which are sugars	51.3	(g)	Data - 22.08.2024
Dietary Fibre	2.6	(g)	Data - 22.08.2024
Protein	5.5	(g)	Data - 22.08.2024
Salt	0.18	(g)	Data - 22.08.2024
Sodium	0.07	(g)	Data - 22.08.2024

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	Υ	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	Υ	Υ	In Chocolate
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Υ	Υ	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	Υ	
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	Butterscotch	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. 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: 22.08.2024

Authorised By: Karen Neale

Signed: K Neale Date: 22.08.2024

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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