

## **Supplied By Details**

red Goods		Manufactured/Packed on site	✓
Jack Gibson		npd@hameschocolates.co.uk	
ical - Karen Neale		Karen.Neale@hameschocolates.co.uk	
896667			
norn Road, Skegness, Linco	olnshire	e, PE25 3TD	
Hames Chocolates Ltd			

### **General Product Information**

Product Name:	Milk Chocolate Lollipop with Flake Decoration
Weight:	25g
Weight Legislation:	Average
Supplier Code:	HL11
Barcode:	Individaul: 5055540741079 Outer: 5055540741086
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Milk Chocolate Lollipop
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**

Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (Soya), Natural Vanilla Flavouring

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	551	(Kcal)	Data - 24.2.2025
Energy	2301	(kJ)	Data - 24.2.2025
Total Fat	32.9	(g)	Data - 24.2.2025
of which are Saturates	19.9	(g)	Data - 24.2.2025
Total Carbohydrate	55	(g)	Data - 24.2.2025
of which are sugars	52.6	(g)	Data - 24.2.2025
Dietary Fibre	1.9	(g)	Data - 24.2.2025
Protein	7.5	(g)	Data - 24.2.2025
Salt	0.23	(g)	Data - 24.2.2025
Sodium	0.09	(g)	Data - 24.2.2025

#### **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	Ν	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	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: Jack Gibson Job Title: Operations Manager Date: 24.2.2025 Authorised By: Karen Neale Signed: K Neale Date: 24.2.2025

**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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