



Product Specification

Supplied By Details

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

General Product Information

Product Name:	Milk Chocolate Rabbit Candy Bean Lollipop
Weight:	26g
Weight Legislation:	Average
Supplier Code:	HL18
Barcode:	Individual: 5055540741192 Outer: 5055540741208
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Milk Chocolate Lollipop with Candy Bean Decoration
Shelf Life:	12 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code Format:	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Candy Beans (8.93%) (Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Whey Powder (**Milk**), Rice Starch, Thickening Agent (Gum Arabic), Emulsifier (Lecithins), Glucose Syrup, Salt, Glazing Agents (Carnauba Wax, Bees Wax, Shellac), Colours (Anthocyanin, Mixed Carotenes, Copper-chlorophyllin-complex, Curcumin, Beetroot Red)

Milk Chocolate Contains 30% Cocoa Solids, Milk Solids 18% Min

May contain Nuts and Peanuts

Allergen information : For Allergens see **Bold** and Underlined

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	Created By	Authorised By	Page
REC 3.6.3 HL18	1	24.2.2025	Jack Gibson	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	543	(Kcal)	Data - 24.2.2025
Energy	2268	(kJ)	Data - 24.2.2025
Total Fat	31.5	(g)	Data - 24.2.2025
of which are Saturates	19	(g)	Data - 24.2.2025
Total Carbohydrate	56.5	(g)	Data - 24.2.2025
of which are sugars	54.2	(g)	Data - 24.2.2025
Dietary Fibre	1.7	(g)	Data - 24.2.2025
Protein	7.1	(g)	Data - 24.2.2025
Salt	0.22	(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	N	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	N	Contains Shellac
Vegans	N	Contains Milk, Beeswax and Shellac
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	Created By	Authorised By	Page
REC 3.6.3 HL18	1	24.2.2025	Jack Gibson	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	That Of Chocolate	Any Foreign or off-aroma
Texture	Smooth, Creamy, Crunchy	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:

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 HL18	1	24.2.2025	Jack Gibson	Karen Neale	3 of 3