

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

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Product Name:	Everyday Choc Pouch - Milk Chocolate Munch Bag RA MB
Weight:	100g
Weight Legislation:	Average
Supplier Code:	PMUNC
Barcode:	5055540739526
Country of Origin:	GB
Commodity Code:	TBC
Draduat Description.	Milk and White Chocolate Shapes with Natural Flavourings, Jelly Beans and Milk
Product Description:	Chocolate Coated Pretzels and Fudge Pieces
Shelf Life:	8 Months
Minimum Shelf Life	3 Months
On Delivery:	3 MONTINS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209
Ingredients Declara	tion

Sugar, Whole <u>Milk</u> Powder, Vegetable Fat (Palm, Sunflower, Rapeseed, Coconut) in varying proportions, Cocoa Butter, Glucose Syrup, Jelly Beans (7.3%) (Sugar, Glucose Syrup, Maize Starch, Acid (Citric Acid), Sunflower Oil, Colours (Anthocyanins, Lutein, Carotenes), Flavourings, Stabiliser (Gum Arabic), Plant Concentrates (Safflower, Spirulina), Glazing agent (Carnauba wax)), Pretzels (6.8%) (<u>Wheat</u> Flour, Salt, Rapeseed Oil, <u>Wheat</u> Malt, Yeast, Raising Agent: Sodium Carbonate, Acidity Regulator: Sodium Hydroxide), Cocoa Mass, <u>Milk</u> Sugar, Skimmed <u>Milk</u> Powder, Fat Reduced Cocoa Powder, Sweetened Condensed <u>Milk</u>, Bicarbonate of soda, Whey Powder (Milk), Emulsifier: Lecithins (Soya), Butter (Milk), Natural Flavouring, Salt, Rice Flour

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

May contain Nuts, Sesame and Sulphites

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
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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	486	(Kcal)	Data - 28.10.2024
Energy	2037	(kJ)	Data - 28.10.2024
Total Fat	22.2	(g)	Data - 28.10.2024
of which are Saturates	12.4	(g)	Data - 28.10.2024
Total Carbohydrate	67.4	(g)	Data - 28.10.2024
of which are sugars	54.3	(g)	Data - 28.10.2024
Dietary Fibre	1.3	(g)	Data - 28.10.2024
Protein	4.6	(g)	Data - 28.10.2024
Salt	0.81	(g)	Data - 28.10.2024
Sodium	0.32	(g)	Data - 28.10.2024

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	Y	Pretzels May Contain Sesame
Soya & Soya Derivatives	Y	Y	In Chocolate and Fudge
Gluten & Gluten Derivatives	Y	Y	In Pretzels
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Y	In Chocolate and Fudge
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	Y	Y	Less Than 10ppm

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	Contains Wheat	
Kosher	N	Not Certifed	
Halal (Muslim)	N	N Not Certified	
Organic	N	Not Certified	
Fair Trade	N	Not Certified	
Rainforest Alliance MB	Y		
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, Fruity	Any Foreign or off-aroma			
Texture	Crunchy, Chewy	Any Foreign Texture			
Flavour	That Of Chocolate, Fruity, Cinder, Pretzel, Salty Any Foreign Flavour or				
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: Jack Gibson Job Title: Oprerations Coordinator Date: 28.10.2024 Authorised By: Karen Neale Signed: K. Neale Date: 28.10.2024

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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