

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Linco	lawthorn 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	☐ Manufactured/Packed on site ✓		
Accreditation:	BRC			

General Product Information

Product Name:	Milk Chasalata Lallings with Spackled Eggs
	Milk Chocolate Lollipop with Speckled Eggs
Weight:	46g
Weight Legislation:	Average
Supplier Code:	SPOTLOL, FLOWER, PROMOLOL - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Milk Chocolate Lollipop with Speckled Egg Decoration
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 MONUS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithin including <u>Soya</u>), Chocolate Speckled Eggs 33.33% (Sugar, Cocoa Butter, Dried Skimmed <u>Milk</u>, Cocoa Mass, Dried Whey (<u>Milk</u>), Lactose (<u>Milk</u>), Butter Oil (<u>Milk</u>), Tapioca Starch, Emulsifier: Lecithins including <u>Soya</u>, Caramelised Sugar Syrup, Vanilla Flavouring, Fruit, Plant & Vegetable Extracts (Beetroot, Spirulina, Safflower, Apple), Acidity regulator: Citric Acid, Colour (Curcumin))

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% Mini Eggs contains Cocoa Solids 25% min, Milk Solids 14% min

May contain Nuts and Peanuts

WARNING: Not Suitable for Children under 4 Years Old Due to Potential Choking Hazard

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	516	(Kcal)	Data - 9.3.2023
Energy	2158	(kJ)	Data - 9.3.2023
Total Fat	27.5	(g)	Data - 9.3.2023
of which are Saturates	16.7	(g)	Data - 9.3.2023
Total Carbohydrate	60.1	(g)	Data - 9.3.2023
of which are sugars	57.2	(g)	Data - 9.3.2023
Dietary Fibre	1.2	(g)	Data - 9.3.2023
Protein	6.2	(g)	Data - 9.3.2023
Salt	0.19	(g)	Data - 9.3.2023
Sodium	0.07	(g)	Data - 9.3.2023

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 and Decoration
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Υ	Υ	In Chocolate and Decoration
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, 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: Simon Robson

Job Title: Compliance Officer

Date: 15.04.2025

Authorised By: Karen Neale

Signed: K Neale Date:15.04.2025

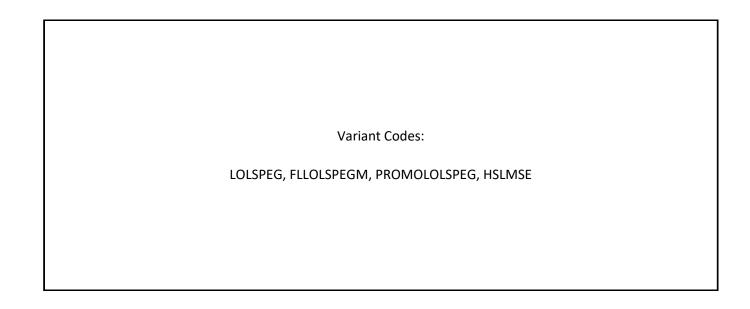
N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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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