

# **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	awthorn Road, Skegness, Lincolnshire, PE25 3TD				
Name:	Hames Chocolates Ltd	lames Chocolates Ltd				

#### **General Product Information**

Product Name:	Spotty Lollipop - White Chocolate Sprinkle
Weight:	37g
Weight Legislation:	Average
Supplier Code:	SPOTLOL, NEWPROD, SUGARSIN, HAVEN - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1704903000
Product Description:	White Chocolate Lollipop with Sugar Strand Decoration
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

# **Ingredients Declaration**

White Chocolate (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: Lecithins (<u>Soya</u>), Natural Vanilla Flavouring), Sprinkles 18.92% (Icing Sugar (Sugar, Potato Starch), Maize Starch, Un hydrogenated Vegetable Fat, Emulsifier (Rapeseed Lecithin), Colours (Beetroot, Chlorophyll, Paprika, Lutein), Glaze [Glazing Agents (Acacia Gum, Sugar, Maize Protein)])

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	555	(Kcal)	Data - 13.12.2022
Energy	2322	(kJ)	Data - 13.12.2022
Total Fat	32.7	(g)	Data - 13.12.2022
of which are Saturates	20.5	(g)	Data - 13.12.2022
Total Carbohydrate	60.7	(g)	Data - 13.12.2022
of which are sugars	59.8	(g)	Data - 13.12.2022
Dietary Fibre	0	(g)	Data - 13.12.2022
Protein	4.5	(g)	Data - 13.12.2022
Salt	0.17	(g)	Data - 13.12.2022
Sodium	0.07	(g)	Data - 13.12.2022

#### **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, 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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Variant Codes

# LOLSPRW, BLOLSPRW, HALOLSPRW, SSCL01, HLOLSPRW, HSLWS

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