

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

Product Name:	Medium Chocolate Assortment Oval
Weight:	140g
Weight Legislation:	Average
Supplier Code:	1-CAOVMT / See Page 4 for Variant Codes
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	A Selection of Milk, Dark and White Chocolates
Shelf Life:	9 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 <u>Milk</u> Powder, Cocoa Butter, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Mass, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Glucose Syrup, Fat Reduced Cocoa Powder, Emulsifier:
Lecithins (<u>Soya</u>), Natural Flavourings, Bicarbonate of Soda, Cocoa Powder, Brown Sugar, Cocoa Nibs, Sea Salt, Plant Concentrates (Radish, Blackcurrant, Apple) (0.02%), Acidity Regulator: E501i, Rice Flour.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min Dark Chocolate contains 53% Cocoa Solids min

May contain Nuts, Wheat and Gluten

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
REC 3.6.3 CAOVM	6	25.10.2024	Chris Hills	Karen Neale	1 of 4

Reason for Change: Specification form format updated and Strawberry powder amended

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	551	(Kcal)	Data - 25.10.2024
Energy	2303	(kJ)	Data - 25.10.2024
Total Fat	32.8	(g)	Data - 25.10.2024
of which are Saturates	18.2	(g)	Data - 25.10.2024
Total Carbohydrate	56.7	(g)	Data - 25.10.2024
of which are sugars	53.4	(g)	Data - 25.10.2024
Dietary Fibre	1.9	(g)	Data - 25.10.2024
Protein	5.9	(g)	Data - 25.10.2024
Salt	0.29	(g)	Data - 25.10.2024
Sodium	0.12	(g)	Data - 25.10.2024

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	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	Y	
Vegans	N	Contains Milk
Lactose Intolerant*	N	Contains Milk
Coeliacs	N	May Contain Gluten
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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REC 3.6.3 CAOVM	6	25.10.2024	Chris Hills	Karen Neale	2 of 4

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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, Crunchy, Creamy	Any Foreign Texture			
Flavour	That Of Chocolate, Fruity	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: Chris Hills Job Title: Compliance Team Member Date: 25.10.2024 Authorised By: Karen Neale Signed: K Neale Date: 25.10.2024

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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REC 3.6.3 CAOVM	6	25.10.2024	Chris Hills	Karen Neale	3 of 4

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Variant Codes - CAOVM, CAOVME, CAOVMX

Contents: 2 x Honeycomb Parcel, 2 x Milk Hearts, 2 x Cocoa Dusted, 1 x Cocoa Crunch Square, 1 x Pink Strawberry, 1 x Smooth Milk, 1 x Dark Lime Square, 1 x White Lemon, 1 x Butterscotch Square

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REC 3.6.3 CAOVM	6	25.10.2024	Chris Hills	Karen Neale	4 of 4