



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:	Large Chocolate Assortment Oval
Weight:	214g
Weight Legislation:	Average
Supplier Code:	(1-CAOVLT) CAOVL/CAOV LX
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	A Selection of Milk, Dark and White Chocolates
Shelf Life:	8 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Sugar, Whole **Milk** Powder, Cocoa Butter, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Fat Reduced Cocoa Powder, Glucose Syrup, Sweetened Condensed Skimmed **Milk**, Emulsifier: Lecithins (**Soya**), Natural Flavourings, Butter (**Milk**), Brown Sugar, Cocoa Nibs, Sea Salt, Cocoa Powder, Plant Concentrates (Radish, Blackcurrant, Apple) (0.03%), Bicarbonate of Soda, Emulsifier: E471, Invert Sugar Syrup, Preservative: Potassium Sorbate E202, Salt, Stabiliser: Pectin E440, 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 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	Amended By	Authorised By	Page
REC 3.6.3 CAOVL	4	25.10.2024	Chris Hills	Karen Neale	1 of 4

Reason for Change: Ingredients updated for caramel change and Strawberry powder amendment

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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	559	(Kcal)	Data - 25.10.2024
Energy	2331	(kJ)	Data - 25.10.2024
Total Fat	34.8	(g)	Data - 25.10.2024
of which are Saturates	19.4	(g)	Data - 25.10.2024
Total Carbohydrate	53.8	(g)	Data - 25.10.2024
of which are sugars	51	(g)	Data - 25.10.2024
Dietary Fibre	2.1	(g)	Data - 25.10.2024
Protein	6.1	(g)	Data - 25.10.2024
Salt	0.26	(g)	Data - 25.10.2024
Sodium	0.1	(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 and Filling
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	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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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	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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A Selection of Milk, Dark and White Chocolates:

2x Milk Honeycomb Parcel, 2x Cocoa Butter Milk Heart, 2x Smooth Milk Truffle, 1x SeaSalted Caramel Crown,
1x White Lemon Truffle, 2x Cocoa Crunch Square, 2x Dark Lime and Cornish SeaSalt Square, 2x Cocoa Dusted
Truffle, 2x Pink Strawberry Truffle, 2x Butterscotch Square

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