

## **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			
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#### **General Product Information**

Spotty Lollipop - Milk Chocolate Sprinkle
37g
Average
SPOTLOL, NEWPROD, FLOWER, SUGARSIN, LLEAT, LAP, HAVEN - See Page 4 For Full List
Available on Request
GB
1806903900
Milk Chocolate Lollipop with Sugar Strand Decoration
12 Months
3 Months
S MOILLIS
Specific date eg Best Before 18/09/18
Julian System e.g. 20209

### **Ingredients Declaration**

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithins (<u>Soya</u>)), Sprinkles (18.92%) (Icing Sugar (sugar, starch), Maize Starch, Un hydrogenated Vegetable Fat (palm), Water, Emulsifier: Lecithins (Rapeseed), Natural Colours (Beetroot, Lutein, Paprika, Anthocyanin, Curcumin), Colouring Foodstuff (Spirulina), Glazing Agents (Acacia Gum, Sugar))

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

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.

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 MANMCLOLSPRM	14	01.05.2025	Simon Robson	Karen Neale	1 of 4

Reason for Change: Update to raw material (Sprinkles) Nutritional info and Ingredients updated

# **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	536.8	(Kcal)	Data - 01.05.2025
Energy	2242	(kJ)	Data - 01.05.2025
Total Fat	29.9	(g)	Data - 01.05.2025
of which are Saturates	18.8	(g)	Data - 01.05.2025
Total Carbohydrate	59.7	(g)	Data - 01.05.2025
of which are sugars	57.8	(g)	Data - 01.05.2025
Dietary Fibre	1.5	(g)	Data - 01.05.2025
Protein	6.1	(g)	Data - 01.05.2025
Salt	0.19	(g)	Data - 01.05.2025
Sodium	0.07	(g)	Data - 01.05.2025

## **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, Crunchy	Any Foreign Texture				
Flavour	That Of Chocolate	Any Foreign Flavour or Taint				
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: Simon Robson Job Title: Compliance Officer Date: 01.05.2025 Authorised By: Karen Neale Signed: K Neale Date: 01.05.2025

**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

# LOLSPRM, BLOLSPRM, FLLOLSPRM, SSCL02, LLLOLSPRM, LAPLOLSPRM, HLOLSPRM, HSLMS

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