



## Product Specification

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd		
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
<b>Telephone:</b>	01754 896667		
<b>Contacts:</b>	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>	
	NPD - Jack Gibson	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>	
<b>Product Info:</b>	<b>Factored Goods</b>	<input type="checkbox"/> <b>Manufactured/Packed on site</b>	✓
<b>Accreditation:</b>	<b>BRC</b>		

### General Product Information

<b>Product Name:</b>	Milk Chocolate Lollipop with Jelly Bean Decoration
<b>Weight:</b>	43g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	SPOTLOL - <b>See Page 4 For Full List</b>
<b>Barcode:</b>	Available on Request
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806903900
<b>Product Description:</b>	Milk Chocolate Lollipop with Jelly Bean Decoration
<b>Shelf Life:</b>	12 Months
<b>Minimum Shelf Life On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Julian System e.g. 20209

### Ingredients Declaration

Milk Chocolate (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithins (**Soya**), Jelly Beans 30% (Sugar, Glucose Syrup, Maize Starch, Acid (Citric Acid), Sunflower Oil, Colours (Anthocyanins, Lutein, Carotenes), Flavourings, Stabiliser (Gum Arabic), Plant Concentrates (Safflower, Spirulina), Glazing Agent (Carnauba Wax)

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

May Contain Nuts

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.**

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## **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	495	(Kcal)	Data - 4.10.2023
Energy	2067	(kJ)	Data - 4.10.2023
Total Fat	23.3	(g)	Data - 4.10.2023
of which are Saturates	13.9	(g)	Data - 4.10.2023
Total Carbohydrate	65.7	(g)	Data - 4.10.2023
of which are sugars	54.4	(g)	Data - 4.10.2023
Dietary Fibre	1.3	(g)	Data - 4.10.2023
Protein	5.2	(g)	Data - 4.10.2023
Salt	0.17	(g)	Data - 4.10.2023
Sodium	0.07	(g)	Data - 4.10.2023

## **Allergens**

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivatives	N	N	
Egg & Egg Derivatives	N	N	
Lupin & Lupin 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	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, Chewy	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: Simon Robson

Job Title: Compliance Officer

Date: 15.04.2025

Authorised By: Karen Neale

Signed: *K Neale*

Date:

**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:

LOLJBN, FLLLOLJBN, BLOLJBN, LLLLOLJBN, HLOLJBN, HSLMJB

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