



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	☐ Manufactured/Packed on site	✓
Accreditation:	BRC		

General Product Information

Product Name:	2 White Chocolate Spooky Skulls with Red Caramel Filling
Weight:	34g
Weight Legislation:	Average
Supplier Code:	HALL02, HALL04, HALL06
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1704903000
Product Description:	White Chocolate with Coloured Caramel Filling
Shelf Life:	9 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code Format:	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

Ingredients Declaration

White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Caramel (Glucose Syrup, Sugar, Sweetened Condensed Skimmed **Milk**, Water, Palm Oil, Butter (**Milk**), Invert Sugar Syrup, Salt, Stabiliser: Pectin, Emulsifier: Mono- and Di-Glycerides of Fatty Acids, Preservative: Potassium Sorbate), Plant Concentrates (Radish, Blackcurrant and Apple Concentrate), Invertase E1103

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.

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 HALL02/4/6	1	2.10.2025	Jack Gibson	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	493	(Kcal)	Data - 30.9.2025
Energy	2058	(kJ)	Data - 30.9.2025
Total Fat	28.2	(g)	Data - 30.9.2025
of which are Saturates	16.6	(g)	Data - 30.9.2025
Total Carbohydrate	55.6	(g)	Data - 30.9.2025
of which are sugars	54.6	(g)	Data - 30.9.2025
Dietary Fibre	0	(g)	Data - 30.9.2025
Protein	4	(g)	Data - 30.9.2025
Salt	0.33	(g)	Data - 30.9.2025
Sodium	0.13	(g)	Data - 30.9.2025

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	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	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.

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 HALL02/4/6	1	2.10.2025	Jack Gibson	Karen Neale	2 of 3

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, Sticky	Any Foreign Texture
Flavour	That Of Chocolate, Caramel	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: Jack Gibson
Job Title: Operations Manager
Date: 2.10.2025
Authorised By: Karen Neale
Signed: *K Neale*
Date: 2.10.2025

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:

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 HALL02/4/6	1	2.10.2025	Jack Gibson	Karen Neale	3 of 3