

# **Product Specification**

#### **Supplied By Details**

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Linco	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:	Dark Hot Chocolate Bombe (Rainforest Alliance)
Weight:	40g
Weight Legislation:	Average
Supplier Code:	PROMOHCBOMB, HCBOMB - See Page 4 For Full List
Barcode:	AOR
Country of Origin:	GB
Commodity Code:	1806907010
Product Description:	Hot Chocolate - Hollow Dark Chocolate Bombe
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 WOUTHIS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

# **Ingredients Declaration**

Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins (Soya), Natural Vanilla Flavouring.

Dark Chocolate contains 53% Cocoa Solids Min

May Contain Milk and 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.

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#### **Nutritional Information**

Nutrient	Units/100g	Units	Units Per Serving Weight of Bombe + 300ml Full Fat Milk	Calculated by Supplier Data/Analysis
Energy	544	(Kcal)	412	13.10.2025
Energy	2269	(kJ)	1723	13.10.2025
Total Fat	33.9	(g)	24.3	13.10.2025
of which are Saturates	20.4	(g)	15.1	13.10.2025
Total Carbohydrate	49.6	(g)	33.9	13.10.2025
of which are sugars	44.7	(g)	32	13.10.2025
Dietary Fibre	7.7	(g)	3.1	13.10.2025
Protein	5.9	(g)	12.6	13.10.2025
Salt	0.006	(g)	0.3	13.10.2025
Sodium	0.002	(g)	0.12	13.10.2025

### **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	Υ	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	Υ	Υ	In Chocolate
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	N	Υ	Cross Contamination Possible
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	N	Υ	Cross Contamination Possible

#### Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Υ	
Vegans	Υ	
Lactose Intolerant*	N	May Contain 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	Υ	
Cocoa Horizons	N	Available at Premium Price

<sup>\*</sup> 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	Any Foreign Texture			
Flavour	That of Chocolate, Bitter	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: Ellie Porter

Job Title: Assistant Technical Manager

Date: 13.10.2025

Authorised By: Karen Neale

Signed: K Neale Date: 13.10.2025

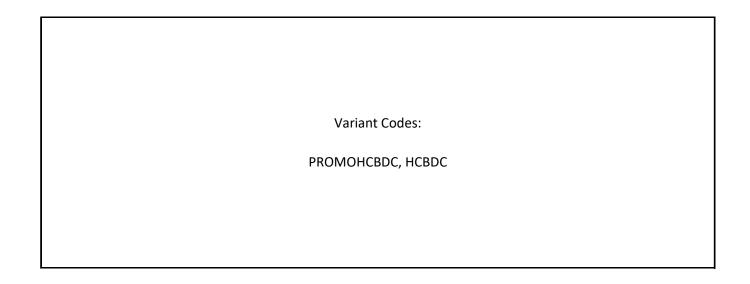
**N.B.** As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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:

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