



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:	4 Milk Chocolate Raspberry Creme Eggs RA MB
Weight:	160g
Weight Legislation:	Average
Supplier Code:	H4MRC
Barcode:	5055540726724
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Hollow Milk Chocolate Egg Shapes with Raspberry Flavour Filling
Shelf Life:	9 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, Glucose Syrup, Cocoa Butter, Water, Cocoa Mass, Invert Sugar Syrup, Juice Concentrates (Beetroot, Raspberry, Bilberry), Natural Flavouring, Emulsifier: Lecithins (**Soya**), Acidifier: Citric Acid, Ethanol (0.055%), Modified Corn Starch, Processing Aid: Invertase.

Milk Chocolate Contains Cocoa Solids 30% Minimum, Milk Solids 18% Minimum

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	Amended By	Authorised By	Page
REC 3.6.3 H4MRC	3	05.01.2026	Ellie Porter	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	435	(Kcal)	Data - 05.01.2026
Energy	1820	(kJ)	Data - 05.01.2026
Total Fat	14.7	(g)	Data - 05.01.2026
of which are Saturates	8.9	(g)	Data - 05.01.2026
Total Carbohydrate	70	(g)	Data - 05.01.2026
of which are sugars	63.6	(g)	Data - 05.01.2026
Dietary Fibre	0.9	(g)	Data - 05.01.2026
Protein	3.4	(g)	Data - 05.01.2026
Salt	0.1	(g)	Data - 05.01.2026
Sodium	0.04	(g)	Data - 05.01.2026

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	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	Contains Alcohol
Organic	N	Not Certified
Fair Trade	N	Not Certified
Rainforest Alliance MB	Y	
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	Amended By	Authorised By	Page
REC 3.6.3 H4MRC	3	05.01.2026	Ellie Porter	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, Raspberry	Any Foreign or off-aroma
Texture	Smooth, Creamy	Any Foreign Texture
Flavour	That Of Chocolate, Raspberry	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

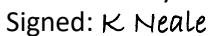
Specification Completed By :

Name: Ellie Porter

Job Title: Assistant Technical Manager

Date: 05.01.2026

Authorised By: Karen Neale

Signed: 

Date: 05.01.2026

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	Amended By	Authorised By	Page
REC 3.6.3 H4MRC	3	05.01.2026	Ellie Porter	Karen Neale	3 of 3