



## Product Specification

### Supplied By Details

Name:	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
Telephone:	01754 896667		
Contacts:	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>	
Product Info:	Factored Goods	<input type="checkbox"/> Manufactured/Packed on site	✓
Accreditation:	BRC		

### General Product Information

Product Name:	Milk Chocolate Speckled Eggs
Weight:	140g
Weight Legislation:	Average
Supplier Code:	PROMOSPECR
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	180690100
Product Description:	Solid Milk Chocolate Eggs in a Candy Coated Shell
Shelf Life:	12 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

Milk Chocolate 70% (Sugar, Cocoa Butter, Skimmed Milk Powder, Cocoa Mass, Whey Powder (**Milk**), Lactose (**Milk**), Butter Oil (**Milk**), Emulsifier: Lecithins (**Soya**), Flavouring), Sugar, Glazing Agent (Gum Arabic), Rice Starch, Malt **Barley** Extract, Colours (Anthocyanins, Carotenes, Curcumin), Spirulina Concentrate.

Milk Chocolate Contains Cocoa Solids 25% Minimum, Milk Solids 14% Minimum.

Not suitable for children under 3 years old due to potential choking hazard.

May Contain Nuts and Peanuts

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	477	(Kcal)	Data - 20.01.2026
Energy	2006	(kJ)	Data - 20.01.2026
Total Fat	18.3	(g)	Data - 20.01.2026
of which are Saturates	11.1	(g)	Data - 20.01.2026
Total Carbohydrate	74.3	(g)	Data - 20.01.2026
of which are sugars	72.9	(g)	Data - 20.01.2026
Dietary Fibre	1.5	(g)	Data - 20.01.2026
Protein	3.9	(g)	Data - 20.01.2026
Salt	0.21	(g)	Data - 20.01.2026
Sodium	0.08	(g)	Data - 20.01.2026

## **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 Eggs
Gluten & Gluten Derivatives	Y	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Y	In Chocolate Eggs
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	Contains Barley
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
Rainforest Alliance MB	N	Not Certified
Cocoa Horizons	N	Not Certified

\* 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, Crunchy	Any Foreign Texture
Flavour	That Of Chocolate	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: 20.01.2026

Authorised By: Karen Neale

Signed: *K Neale*

Date: 20.01.2026

**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:

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