



## 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 <input checked="" type="checkbox"/>
Accreditation:	BRCAccredited		

### General Product Information

Product Name:	Mocha Hot Chocolate Bombe RA MB		
Weight:	40g		
Weight Legislation:	Average		
Supplier Code:	HCBOMB - <b>See Page 4 For Full List</b>		
Barcode:	Inner: 5055540733524	Outer of 12: 5055540733657	Outer of 18: 5055540742809
Country of Origin:	GB		
Commodity Code:	1806907010		
Product Description:	Hot Chocolate - Hollow Milk Chocolate with Coffee Flavour		
Shelf Life:	12 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

Milk Chocolate (99.30%) (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Natural Flavourings

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 3.6.3b HCBMOC	4	04.12.2025	Ellie Porter	Karen Neale	1 of 4

## Nutritional Information

Nutrient	Units/100g	Units	Units Per Serving Weight of Bombe + 300ml Full Fat Milk	Calculated by Supplier Data/Analysis
Energy	551	(Kcal)	417	04.12.2025
Energy	2299	(kJ)	1742	04.12.2025
Total Fat	32.6	(g)	24	04.12.2025
of which are Saturates	19.8	(g)	14.9	04.12.2025
Total Carbohydrate	55.3	(g)	36.4	04.12.2025
of which are sugars	52.2	(g)	35.1	04.12.2025
Dietary Fibre	1.9	(g)	0.8	04.12.2025
Protein	7.4	(g)	13.2	04.12.2025
Salt	0.22	(g)	0.39	04.12.2025
Sodium	0.09	(g)	0.15	04.12.2025

## 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	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	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 3.6.3b HCBMOC	4	04.12.2025	Ellie Porter	Karen Neale	2 of 4

## Physical Standards

Parameter	Acceptable Quality Standards	Reject Quality Standards
<b>Appearance</b>	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
<b>Aroma</b>	That of Chocolate, Coffee	Any Foreign or off-aroma
<b>Texture</b>	Smooth Creamy	Any Foreign Texture
<b>Flavour</b>	That of Chocolate, Coffee	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## 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

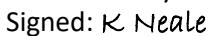
Specification Completed By :

Name: Ellie Porter

Job Title: Assistant Technical Manager

Date: 04.12.2025

Authorised By: Karen Neale

Signed: 

Date: 04.12.2025

**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](mailto: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 3.6.3b HCBMOC	4	04.12.2025	Ellie Porter	Karen Neale	3 of 4

Variant Codes:  
HCBMOC, HCBO05

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3b HCBMOC	4	04.12.2025	Ellie Porter	Karen Neale	2 of 4