



## 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:	BRCA		

### General Product Information

Product Name:	Cake and Dessert Topper - 30mm Printed Chocolate Buttons - White Chocolate with Brown Print - Atlantic Design		
Weight:	2g		
Weight Legislation:	Average		
Supplier Code:	CDTBMALT		
Barcode:	Outer of 1008 – 5055540743257		
Country of Origin:	GB		
Commodity Code:	1806903900		
Product Description:	White Chocolate Button with Decoration		
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 (87%) (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Decoration (13%) (Fat Reduced Cocoa Powder).

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
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## Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	562	(Kcal)	Data - 23.01.2026
Energy	2353	(kJ)	Data - 23.01.2026
Total Fat	36.9	(g)	Data - 23.01.2026
of which are Saturates	22.5	(g)	Data - 23.01.2026
Total Carbohydrate	48.7	(g)	Data - 23.01.2026
of which are sugars	47.5	(g)	Data - 23.01.2026
Dietary Fibre	2.7	(g)	Data - 23.01.2026
Protein	7.1	(g)	Data - 23.01.2026
Salt	0.35	(g)	Data - 23.01.2026
Sodium	0.14	(g)	Data - 23.01.2026

## 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	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.

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## 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	Any Foreign or off-aroma
<b>Texture</b>	Smooth and Creamy	Any Foreign Texture
<b>Flavour</b>	That Of Chocolate	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

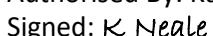
Specification Completed By :

Name: Ellie Porter

Job Title: Assistant Technical Manager

Date: 23.01.2026

Authorised By: Karen Neale

Signed: 

Date: 23.01.2026

**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](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:

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