Product Specification - Hot Chocolate

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** ☐	**Manufactured/Packed on site**
Accreditation:	**BRC**	

General Product Information

Product Name:	Dark Peppermint Hot Chocolate Shavings RA MB
Weight:	115g
Weight Legislation:	Average
Supplier Code:	HDPHCSDPM
Barcode:	5055540735290
Country of Origin:	GB
Commodity Code:	1806907010
Product Description:	Hot Chocolate - Peppermint Flavoured Dark Chocolate Shavings
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

Dark Chocolate (99.5%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Peppermint Oil

Dark Chocolate Contains Cocoa Solids 53% minimum

May Contain Milk and 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.

Nutritional Information

Nutrient	Units/100g	Units	Units Per Serving 35g + 300ml Full Fat Milk	Calculated by Supplier Data/Analysis
Energy	541	(Kcal)	385	06.03.2026
Energy	2258	(kJ)	1610	06.03.2026
Total Fat	33.7	(g)	22.6	06.03.2026
of which are Saturates	20.3	(g)	14	06.03.2026
Total Carbohydrate	49.4	(g)	31.5	06.03.2026
of which are sugars	44.5	(g)	29.7	06.03.2026
Dietary Fibre	7.7	(g)	2.7	06.03.2026
Protein	5.9	(g)	12.3	06.03.2026
Salt	0.006	(g)	0.3	06.03.2026
Sodium	N/A	(g)	0.12	06.03.2026

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*	N	Y	Cross Contamination Possible
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	N	
Vegans	N	
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	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.

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 & Mint	Any Foreign or off-aroma
Texture	Smooth Creamy	Any Foreign Texture
Flavour	That Of Chocolate & Peppermint	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: 06.03.2026
Authorised By: Karen Neale
Signed: K Neale
Date: 06.03.2026

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: