



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 - Rose Eastwood | npd@hameschocolates.co.uk | |
| Product Info: | Factored Goods <input type="checkbox"/> | Manufactured/Packed on site | ✓ |
| Accreditation: | BRC | | |

GENERAL PRODUCT INFORMATION

| | |
|--|---|
| Product Name: | Smooth Milk Truffles |
| Weight: | 72g |
| Weight Legislation: | Average |
| Supplier Code: | TRUSM6T |
| Barcode: | 5055540727707 |
| Country of Origin: | UK |
| Commodity Code: | 1806901900 |
| Product Description: | Milk Chocolate with a Smooth Truffle Centre |
| 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, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, **Milk** Sugar, Skimmed **Milk** Powder, Fat Reduced Cocoa Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min

Allergen information : For Allergens see **Bold** and Underlined

We cannot guarantee this product to be completely free of peanuts, nuts, soya, wheat or gluten traces 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 | 570 | (Kcal) | Data - 11.03.2021 |
| Energy | 2382 | (kJ) | Data - 11.03.2021 |
| Total Fat | 36.6 | (g) | Data - 11.03.2021 |
| of which are Saturates | 19.4 | (g) | Data - 11.03.2021 |
| Total Carbohydrate | 52.8 | (g) | Data - 11.03.2021 |
| of which are sugars | 51.2 | (g) | Data - 11.03.2021 |
| Dietary Fibre | 1.9 | (g) | Data - 11.03.2021 |
| Protein | 6.1 | (g) | Data - 11.03.2021 |
| Salt | 0.17 | (g) | Data - 11.03.2021 |
| Sodium | 0.07 | (g) | Data - 11.03.2021 |

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 |
| Coeliacs | N | Not Tested |
| Kosher | N | Not Certified |
| Halal (Muslim) | N | Not Certified |
| Organic | N | Not Certified |
| Fair Trade | N | Not Certified |
| UTZ MB / Rainforest Alliance | N | Available at Premium Price |
| Cocoa Horizons | N | Available at Premium Price |

Genetically Modified Organisms

| Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms | | | | | |
|--|-------|------------|-------------|---------------|--------|
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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 | 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 | ND in 25g | Present in 25g |

| | |
|------------------------------|---|
| Storage Instructions: | Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended Storage Temperature: 12 - 20 °C |
|------------------------------|---|

Specification Completed By :

Name: Karen Neale

Job Title: Technical Manager

Date: 11.03.2021

Authorised By: Carol Oldbury

Signed: C Oldbury

Date: 11.03.2021

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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