



## Product Specification

### Supplied By Details

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

### General Product Information

<b>Product Name:</b>	White Chocolate with Strawberry Flavour Buttons Artisan Bar
<b>Weight:</b>	86g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	ARTSTBUT
<b>Barcode:</b>	5055540729787
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806901900
<b>Product Description:</b>	White Chocolate Bar with Strawberry Flavour Buttons Decoration
<b>Shelf Life:</b>	9 Months
<b>Minimum Shelf Life On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code Format:</b>	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

### Ingredients Declaration

White Chocolate (93.02%) (Sugar, Cocoa Butter, Whole **Milk** Powder, Natural Vanilla Flavouring, Emulsifier: Lecithins (**Soya**)), Strawberry Flavour Buttons (White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Natural Vanilla Flavouring, Emulsifier: Lecithins (**Soya**)), Freeze Dried Strawberry Powder (0.07%))

May contain Nut

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	575	(Kcal)	Data - 25.10.2024
Energy	2398	(kJ)	Data - 25.10.2024
Total Fat	36.3	(g)	Data - 25.10.2024
of which are Saturates	21.9	(g)	Data - 25.10.2024
Total Carbohydrate	56.2	(g)	Data - 25.10.2024
of which are sugars	55.1	(g)	Data - 25.10.2024
Dietary Fibre	0	(g)	Data - 25.10.2024
Protein	5.6	(g)	Data - 25.10.2024
Salt	0.21	(g)	Data - 25.10.2024
Sodium	0.08	(g)	Data - 25.10.2024

## 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
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
<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: Chris Hills

Job Title: Compliance Team Member

Date: 25.10.2024

Authorised By: Karen Neale

Signed: *K Neale*

Date: 25.10.2024

**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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