



## 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>	Milk Chocolate Transfer Lollipop
<b>Weight:</b>	31g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	JOLLYGROLOL, HALL - <b>See Page 4 for Variants</b>
<b>Barcode:</b>	<b>See Page 4 for Outers of 27</b>
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806903900
<b>Product Description:</b>	Milk Chocolate Lollipop with Edible Print Decoration
<b>Shelf Life:</b>	12 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

Milk Chocolate (99%) (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring , Emulsifier: Lecithins (**Soya**)) Decoration (1%) (Sugar, Colour: E171, Emulsifier: Sunflower Lecithin, Glucose Syrup)

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

May Contain Nuts

IMPORTANT NOTICE: Please be informed that food products containing E171 (titanium dioxide) are forbidden to be placed on the EU consumer market.

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	550	(Kcal)	Data - 17.06.2026
Energy	2298	(kJ)	Data - 17.06.2026
Total Fat	32.9	(g)	Data - 17.06.2026
of which are Saturates	20	(g)	Data - 17.06.2026
Total Carbohydrate	54.8	(g)	Data - 17.06.2026
of which are sugars	52.4	(g)	Data - 17.06.2026
Dietary Fibre	1.9	(g)	Data - 17.06.2026
Protein	7.4	(g)	Data - 17.06.2026
Salt	0.23	(g)	Data - 17.06.2026
Sodium	0.09	(g)	Data - 17.06.2026

## 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
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 and 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: Ellie Porter

Job Title: Assistant Technical Manager

Date: 17.06.2026

Authorised By: Karen Neale

Signed: *K Neale*

Date: 17.06.2026

**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:

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Variants -

LOLHAL02 - 5055540725970  
LOLHAL03 - 5055540709680  
LOLHAL04 - 5055540709697  
LOLXMS02 - 5055540717975  
LOLXMS01 - 5055540725987  
LOLXMS03 - 5055540726007  
LOLXMS10 - 5055540710877  
LOLXMS06 - 5055540707891  
LOLXMS09 - 5055540710860  
LOLXSMIX - 5055540743905

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