# 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 - Jack Gibson | npd@hameschocolates.co.uk | |
| **Product Info:** | **Factored Goods** ☐ | **Manufactured/Packed on site** | ✓ |
| **Accreditation:** | **BRC** | | |

## General Product Information

| | |
|---|---|
| **Product Name:** | Salted Caramel Milk Chocolate Hot Chocolate Bombe RA MB |
| **Weight:** | 40g |
| **Weight Legislation:** | Average |
| **Supplier Code:** | HCBOMB - **See Page 4 For Full List** |
| **Barcode:** | Inner: 5055540733531 Outer of 18: 5055540742816 |
| **Country of Origin:** | GB |
| **Commodity Code:** | 1806907010 |
| **Product Description:** | Hot Chocolate - Hollow Milk Chocolate with Caramel Flavouring and Seasalt |
| **Shelf Life:** | 12 Months |
| **Minimum Shelf Life On Delivery:** | 3 Months |
| **BBE & Batch Code Format:** | Specific date eg Best Before 18/09/18<br>Julian System e.g. 20209 |

## Ingredients Declaration

Milk Chocolate (98.62%) (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emusifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Natural Flavouring, Sea Salt

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

May Contain Nuts and Egg

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 Weight of Bombe + 300ml Full Fat Milk | Calculated by Supplier Data/Analysis |
|---|---|---|---|---|
| **Energy** | 543 | (Kcal) | 416 | 11.11.2026 |
| **Energy** | 2269 | (kJ) | 1737 | 11.11.2026 |
| **Total Fat** | 32.4 | (g) | 24 | 11.11.2026 |
| **of which are Saturates** | 19.6 | (g) | 14.9 | 11.11.2026 |
| **Total Carbohydrate** | 54.2 | (g) | 36.1 | 11.11.2026 |
| **of which are sugars** | 51.8 | (g) | 35.1 | 11.11.2026 |
| **Dietary Fibre** | 1.9 | (g) | 0.8 | 11.11.2026 |
| **Protein** | 7.4 | (g) | 13.2 | 11.11.2026 |
| **Salt** | 0.81 | (g) | 0.62 | 11.11.2026 |
| **Sodium** | 0.32 | (g) | 0.24 | 11.11.2026 |

## Allergens

| Substances | Contains? Y/N | Possible Contamination? Y/N | If Present In Which Materials? |
|---|---|---|---|
| Celery & Celery Derivatives | N | N | |
| Egg & Egg Derivatives | N | Y | Cross Contamination Possible |
| Mustard and Mustard Derivatives | N | N | |
| Nuts and Nut Derivatives | N | Y | Cross Contamination Possible |
| Peanuts & Peanuts Derivatives | N | N | |
| 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 | 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%<br>Broken Pieces <1%<br>Visible Deep Cracking <1% | Dull Coating<br>Excessive misshape |
| **Aroma** | That of Chocolate | Any Foreign or off-aroma |
| **Texture** | Smooth<br>Creamy | Any Foreign Texture |
| **Flavour** | Caramel | 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: 11.11.2026
Authorised By: Karen Neale
Signed: K Neale
Date: 11.11.2026

**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:

Variant Codes:

HCBSC, HCBO06