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:	Spotty Bar - White Chocolate Bar Decorated with Jazzies
Weight:	94g
Weight Legislation:	Average
Supplier Code:	SPOTJAZW
Barcode:	1 Only: 5060125906095 Outer of 18: 5055540713717
Country of Origin:	GB
Commodity Code:	1704903000
Product Description:	White Chocolate Bar Decorated with Jazzies
Shelf Life:	9 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

White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring), Jazzies (16%) (Sugar, Vegetable Fat (Palm), Whey Powder (**Milk**), **Wheat** Flour (**Wheat** Flour Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), **Wheat** Starch, Fat Reduced Cocoa Powder, Glucose Syrup, Emulsifier: Rapeseed Lecithin; Natural Flavourings, Glazing Agent: Beeswax; Natural Colour: Curcumin; Colouring Foods: Beetroot Juice Concentrate, Spirulina Extract)

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.

Reason for Change: Amended ingredient declaration, Added Egg to may contain and Removed Peanuts from possible cross contamination.

Uncontrolled When Printed

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	563	(Kcal)	Data - 06.11.2026
Energy	2348	(kJ)	Data - 06.11.2026
Total Fat	34.1	(g)	Data - 06.11.2026
of which are Saturates	21.5	(g)	Data - 06.11.2026
Total Carbohydrate	58.5	(g)	Data - 06.11.2026
of which are sugars	54.8	(g)	Data - 06.11.2026
Dietary Fibre	0.1	(g)	Data - 06.11.2026
Protein	5.1	(g)	Data - 06.11.2026
Salt	0.21	(g)	Data - 06.11.2026
Sodium	0.08	(g)	Data - 06.11.2026

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivatives	N	N	
Egg & Egg Derivatives	N	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	Y	Y	In Decoration
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Y	In Chocolate and Decoration
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 and Beeswax
Lactose Intolerant*	N	Contains Milk
Coeliacs	N	Contains Wheat
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, Crunchy	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	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: 06.11.2026
Authorised By: Karen Neale
Signed: K Neale
Date: 06.11.2026

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:

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