



## 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 - Sarah Gullen	<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>	Fizzy Wine Strawberry Twist Flavour White Chocolate Artisan Bar
<b>Weight:</b>	84g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	ARTPRST
<b>Barcode:</b>	5055540729640
<b>Country of Origin:</b>	UK
<b>Product Description:</b>	White Chocolate Bar with Fizzy Wine and Strawberry Twist Flavour White Chocolate Decoration
<b>Shelf Life:</b>	9 Months
<b>Minimum Shelf Life</b>	4 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Batch number / date produced (day/month). Eg 01725/1809

### INGREDIENTS DECLARATION:

White Chocolate 95% (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Fizzy Wine and Strawberry Flavour White Chocolate 5% (White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Strawberry Powder 0.09%, Natural Flavouring)

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	569	(Kcal)	Data - 30/07/2020
Energy	2377	(kJ)	Data - 30/07/2020
Total Fat	35.8	(g)	Data - 30/07/2020
of which are Saturates	21.6	(g)	Data - 30/07/2020
Total Carbohydrate	55.3	(g)	Data - 30/07/2020
of which are sugars	54.9	(g)	Data - 30/07/2020
Dietary Fibre	0	(g)	Data - 30/07/2020
Protein	6	(g)	Data - 30/07/2020
Salt	0.23	(g)	Data - 30/07/2020
Sodium	0.09	(g)	Data - 30/07/2020

## Allergens

Substances	Contains? Y/N	Possible Contaminati on? 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	N	Available at Premium Price
Rainforest	N	Available at Premium Price
Cocoa Horizons	N	Available at Premium Price

## Genetically Modified Organisms

Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms					
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## **PHYSICAL STANDARDS**

Parameter	Acceptable Quality Standards	Reject Quality Standards
Appearance	Chipped <1% Uncoated <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	Chocolate, Strawberry, Fizzy Wine	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

<b>Storage Instructions:</b>	Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended Storage Temperature: 12 - 20 °C
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Specification Completed By :

Name: Sarah Gullen  
Job Title: Food Safety Administrator  
Date: 30.07.2020  
Authorised By: Carol Oldbury  
Signed: C Oldbury  
Date: 30.07.2020

**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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