



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 - Rose Eastwood	npd@hameschocolates.co.uk	
Product Info:	Factored Goods	<input type="checkbox"/>	Manufactured/Packed on site ✓
Accreditation:	BRC		

GENERAL PRODUCT INFORMATION

Product Name:	Blood Orange Truffle Egg (Cocoa Horizons)
Weight:	240g
Weight Legislation:	Average
Supplier Code:	LUXBORGEGG
Barcode:	5055540733845
Country of Origin:	UK
Commodity Code:	TBC
Product Description:	Hollow milk chocolate egg with Blood Orange Truffle coated in Milk Chocolate
Shelf Life:	9 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Hollow Milk Chocolate Egg 66% (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Sunflower Lecithin, Natural Vanilla Flavouring), Blood Orange Truffles 34% (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, **Milk** Sugar, Skimmed **Milk** Powder, Fat Reduced Cocoa Powder, Natural Flavourings, Emulsifier: Sunflower Lecithin, Emulsifier: **Soya** Lecithin).

Milk Chocolate contains 34% Cocoa Solids, Milk Solids 21% min

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	560	(Kcal)	Data - 25.01.2021
Energy	2340	(kJ)	Data - 25.01.2021
Total Fat	36.2	(g)	Data - 25.01.2021
of which are Saturates	20.9	(g)	Data - 25.01.2021
Total Carbohydrate	49.1	(g)	Data - 25.01.2021
of which are sugars	47.9	(g)	Data - 25.01.2021
Dietary Fibre	2.9	(g)	Data - 25.01.2021
Protein	7.3	(g)	Data - 25.01.2021
Salt	0.16	(g)	Data - 25.01.2021
Sodium	0.06	(g)	Data - 25.01.2021

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 Truffle Filling
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 / Rainforest Alliance	N	Available at Premium Price
Cocoa Horizons	Y	

Genetically Modified Organisms

Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms					
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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, Orange	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

Storage Instructions:	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: Rose Eastwood
Job Title: Food Safety Administrator
Date: 25.01.2021
Authorised By: Carol Oldbury
Signed: C Oldbury
Date: 25.01.2021

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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