

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lir	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	01754 896667			
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk			
	NPD - Rose Eastwood	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site			
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	Loose Truffles - 96 Pink Strawberry Truffles
Weight:	N/A
Weight Legislation:	Average
Supplier Code:	LOOSETRUS
Barcode:	N/A
Country of Origin:	UK
Commodity Code:	1806901900
Product Description:	Soft Centre Strawberry Flavour Truffle Coated in White Chocolate and Strawberry Powder
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	3 IVIOLITIES
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Sugar, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Butter, Whole <u>Milk</u>
Powder, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Emulsifier: <u>Soya</u> Lecithin, Natural
Flavourings, Freeze Dried Strawberry Powder 0.25%

Allergen information: For Allergens see **Bold** and <u>Underlined</u>

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	581	(Kcal)	Data - 17/02/2021	
Energy	2427	(kJ)	Data - 17/02/2021	
Total Fat	38.2	(g)	Data - 17/02/2021	
of which are Saturates	20.3	(g)	Data - 17/02/2021	
Total Carbohydrate	53.6	(g)	Data - 17/02/2021	
of which are sugars	52.3	(g)	Data - 17/02/2021	
Dietary Fibre	0.9	(g)	Data - 17/02/2021	
Protein	5.1	(g)	Data - 17/02/2021	
Salt	0.16	(g)	Data - 17/02/2021	
Sodium	0.06	(g)	Data - 17/02/2021	

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?	
Celery & Celery Derivaties	N	N		
Egg & Egg Derivatives	N	N		
Mustard and Mustard Derivatives	N	N		
Nuts and Nut Derivatives	N	Υ	Cross Contamination Possible	
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible	
Sesame Seeds & Sesame Derivatives	N	N		
Soya & Soya Derivatives	Υ	Υ	Within Chocolate	
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Υ	Within 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	Υ	
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	UTZ MB / Rainforest Alliance N Available at Premium	
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% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape		
Aroma	Strawberry	Any Foreign or off-aroma		
Texture	Smooth, Creamy	Any Foreign Texture		
Flavour	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		
Enterobacteriacae	<10	≥100		
E. Coli	≤10	≥100		
Salmonella spp. Detection	ND in 25g	Present in 25g		

10.00.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By: Name: Sarah Gullen

Job Title: Compliance Officer

Date: 17.02.21

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 17.02.21

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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