

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

GENERAL PRODUCT INFORMATION

Product Name:	Spotty Bites - English Toffee
Weight:	165g
weight.	103g
Weight Legislation:	Average
Supplier Code:	SBET
Barcode:	5055540705231
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Milk Chocolate Neapolitan Decorated With English Toffee Pieces
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin), Toffee Pieces 15.99% (Sugar, Glucose Syrup, Sweetened Condensed <u>Milk</u> (<u>Milk</u>, Sugar), Palm Oil (RSPO Segregated), Butter Oil (<u>Milk</u>), Natural Flavouring, Processing Aids: Wax Coating (Carnauba Wax E903, Veg Oil))

Milk Chocolate Contains Cocoa Solids 30%, Milk Solids 18% Min

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.

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 SBET	4	22.6.2021	Jack Gibson	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	535	(Kcal)	Data - 22.6.2021	
Energy	2234	(kJ)	Data - 22.6.2021	
Total Fat	30.5	(g)	Data - 22.6.2021	
of which are Saturates	18.3	(g)	Data - 22.6.2021	
Total Carbohydrate	57.2	(g)	Data - 22.6.2021	
of which are sugars	53.6	(g)	Data - 22.6.2021	
Dietary Fibre	1.6	(g)	Data - 22.6.2021	
Protein	6.6	(g)	Data - 22.6.2021	
Salt	0.22	(g)	Data - 22.6.2021	
Sodium	0.09	(g)	Data - 22.6.2021	

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	In Chocolate	
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Υ	In Chocolate	
Shellfish & Shellfish Derivatives	N	N		
Fish & Fish Derivatives	N	N		
Molluscs & Molluscs Derivatives	N	N		
Sulphites	N	Υ	Cross Contamination Possible	

<u>Is This Product Suitable For The Following?</u>

	Y/N	If No, Reason Why
Vegetarians	Υ	
Vegans	N	Dairy Products
Coeliacs	N	Not Tested
Kosher	Kosher N Not Certified	
Halal (Muslim)	uslim) N Not Certified	
Organic	Organic N Not Certified	
Fair Trade N Not Certified		Not Certified
UTZ MB / Rainforest Alliance	UTZ MB / Rainforest Alliance N Available at Premium F	
Cocoa Horizons N Available at Premiur		Available at Premium Price

Genetically Modified Organisms

Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms							
Reference Issue Date Written By Authorised By Page							
REC 3.6.3 SBET 4 22.6.2021 Jack Gibson Karen Neale 2 of 3							

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, Chewy	Any Foreign Texture			
Flavour	That Of Chocolate, Toffee	Any Foreign Flavour or Taint			
Free from p	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.	ND in 2Eq	Procent in 2Eq.		
Detection	ND in 25g	Present in 25g		

1010.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20°

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 22.6.2021

Authorised By: Karen Neale

Signed: K Neale Date: 22.6.2021

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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 SBET	4	22.6.2021	Jack Gibson	Karen Neale	3 of 3