



## Product Specification - Hot Chocolate Stirrer

### 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 - Jack Gibson	<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>	Dark Hot Chocolate Stirrer
<b>Weight:</b>	35g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	HCSDC
<b>Barcode:</b>	5055540726984
<b>Country of Origin:</b>	UK
<b>Commodity Code:</b>	1806907010
<b>Product Description:</b>	Solid Dark Chocolate
<b>Shelf Life:</b>	12 Months
<b>Minimum Shelf Life : On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Julian System e.g. 20209

### INGREDIENTS DECLARATION:

Sugar, Cocoa Mass, Cocoa Butter, Natural Vanilla Flavouring, Emulsifier: **Soya** Lecithin

Dark Chocolate contains 53% Cocoa Solids min

May contain traces of Milk Protein

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	Hot Chocolate Stirrer			Calculated by Supplier Data /Analysis
	Units/100g	Units	UNITS PER SERVING (35g + 300ml of Full Fat Milk)	
Energy	554	(Kcal)	389	Data 25.06.2021
Energy	2269	(kJ)	1610	Data 25.06.2021
Total Fat	33.9	(g)	22.7	Data 25.06.2021
of which are Saturates	20.4	(g)	14	Data 25.06.2021
Total Carbohydrate	49.6	(g)	31.5	Data 25.06.2021
of which are sugars	44.7	(g)	29.7	Data 25.06.2021
Dietary Fibre	7.7	(g)	2.7	Data 25.06.2021
Protein	5.9	(g)	12.3	Data 25.06.2021
Salt	0.006	(g)	0.3	Data 25.06.2021
Sodium	N/A	(g)	0.12	Data 25.06.2021

## 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 Chocolate
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	N*	Y	*No, unless served with cow's milk
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	Y*	
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	N	Available at Premium Price

\* If served with Plant Based Milk

## 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	Any Foreign Texture
Flavour	That of Dark Chocolate	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## 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: Rose Eastwood  
Job Title: Food Safety Administrator  
Date: 25.06.2021  
Authorised By: Karen Neale  
Signed: K Neale  
Date: 25.06.2021

**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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