

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lind	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:	Sicilian Lemon Truffles
Weight:	72g
Weight Legislation:	Average
Supplier Code:	TRULEM6T
Barcode:	5055540727660
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Sicilian Lemon Flavoured Truffle Coated in White Chocolate and Decorated with Brown Sugar
Shelf Life:	9 Months
Minimum Shelf Life	2 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209
helf Life: Ainimum Shelf Life On Delivery: BE & Batch Code	9 Months 3 Months Specific date eg Best Before 18/09/18 Julian System e.g. 20209

INGREDIENTS DECLARATION:

Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Brown Sugar, Emulsifier: <u>Soya</u> Lecithin, Natural Flavourings.

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 TRULEM6T	4	25.06.21	Rose Eastwood	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	577	(Kcal)	Data - 25.06.2021
Energy	2411	(kJ)	Data - 25.06.2021
Total Fat	37	(g)	Data - 25.06.2021
of which are Saturates	20.5	(g)	Data - 25.06.2021
Total Carbohydrate	55.7	(g)	Data - 25.06.2021
of which are sugars	54.9	(g)	Data - 25.06.2021
Dietary Fibre	0	(g)	Data - 25.06.2021
Protein	5.2	(g)	Data - 25.06.2021
Salt	0.18	(g)	Data - 25.06.2021
Sodium	0.07	(g)	Data - 25.06.2021

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	Ν	Ν	
Egg & Egg Derivatives	Ν	Ν	
Mustard and Mustard Derivatives	Ν	Ν	
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	N	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivaties	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	Ν	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
Shellfish & Shellfish Derivatives	Ν	N	
Fish & Fish Derivatives	Ν	N	
Molluscs & Molluscs Derivatives	Ν	N	
Sulphites	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Ν	Contains Milk
Coeliacs	Ν	Not Tested
Kosher	Ν	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	Ν	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	Available at Premium Price
Cocoa Horizons	Ν	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 TRULEM6T								

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, Sugary	Any Foreign Texture			
Flavour	That of Chocolate, Lemon	Any Foreign Flavour or Taint			
Eree from physical and chemical cross contamination					

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 25g	Present in 25g
Detection	III 25g	Fresent III 25g

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

Specification Completed By :

Name: Rose Eastwood Job Title: Compliance Officer 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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REC 3.6.3 TRULEM6T	4	25.06.21	Rose Eastwood	Karen Neale	3 of 3