



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:	8 Chocolate Box
Weight:	96g
Weight Legislation:	Average
Supplier Code:	See Page 4 for Full List of Codes
Barcode:	N/A
Country of Origin:	UK
Commodity Code:	1806901900
Product Description:	A Selection of Milk, Dark and White Chocolates
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:

Sugar, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Mass, Cocoa Butter, Whole **Milk** Powder, Skimmed **Milk** Powder, **Milk** Sugar, Glucose Syrup, Fat Reduced Cocoa Powder, Brown Sugar, Emulsifier: **Soya** Lecithin, Natural Flavourings, Bicarbonate of Soda, Sea Salt, Cocoa Powder, Acidity Regulator: E 501i, Rice Flour.

Milk Chocolate Contains 30% Cocoa Solids, Milk Solids 18% Min
Dark Chocolate Contains 53% Cocoa Solids 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	547	(Kcal)	Data - 18.02.2021
Energy	2279	(kJ)	Data - 18.02.2021
Total Fat	31.9	(g)	Data - 18.02.2021
of which are Saturates	17.6	(g)	Data - 18.02.2021
Total Carbohydrate	57.8	(g)	Data - 18.02.2021
of which are sugars	53.8	(g)	Data - 18.02.2021
Dietary Fibre	2.3	(g)	Data - 18.02.2021
Protein	5.4	(g)	Data - 18.02.2021
Salt	0.38	(g)	Data - 18.02.2021
Sodium	0.15	(g)	Data - 18.02.2021

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	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	N	Available at Premium Price

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, Crunchy	Any Foreign Texture
Flavour	That of Chocolate, Fruit Flavours, Cinder, Salty	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: 18.02.2021

Authorised By: Carol Oldbury

Signed: C Oldbury

Date: 18.02.2021

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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A Selection of Milk, Dark and White Chocolates:- (x 2 of each) Dark Lime and Cornish Sea Salt Square, Milk Honeycomb Parcel, White Lemon Truffle, Cocoa Dusted Milk Truffle.

Supplier Codes:

PROMO8CHOFCDPAQBX	PROMO8CHOFCDPSBX	PROMO8CHOFCDPWBXWIRIB
PROMO8CHOFCDPAQBXIRIB	PROMO8CHOFCDPSBXIRIB	PROMO8CHOFCFPAQBX
PROMO8CHOFCDPBBX	PROMO8CHOFCDPWBX	PROMO8CHOFCPBBX
PROMO8CHOFCDPBBXIRIB	PROMO8CHOFCDPWBXAQRIB	PROMO8CHOFCPBLBX
PROMO8CHOFCDPBLBX	PROMO8CHOFCDPWBXBRIB	PROMO8CHOFCPBMXB
PROMO8CHOFCDPBLBXIRIB	PROMO8CHOFCDPWBXBRRIB	PROMO8CHOFCPBRBX
PROMO8CHOFCDPBMBX	PROMO8CHOFCDPWBXCBRIB	PROMO8CHOFCPCMBX
PROMO8CHOFCDPBMBXIRIB	PROMO8CHOFCDPWBXDEWRIB	PROMO8CHOFCPEPBX
PROMO8CHOFCDPBRBX	PROMO8CHOFCDPWBXEGRIB	PROMO8CHOFCPGLDBX
PROMO8CHOFCDPBRBXIRIB	PROMO8CHOFCDPWBXFGRIB	PROMO8CHOFCPLIBX
PROMO8CHOFCDPCCMBX	PROMO8CHOFCDPWBXLORIB	PROMO8CHOFCPOBX
PROMO8CHOFCDPCCMBXIRIB	PROMO8CHOFCDPWBXNBRIB	PROMO8CHOFCPRBX
PROMO8CHOFCDPPEPBX	PROMO8CHOFCDPWBXOGRIB	PROMO8CHOFCPSBX
PROMO8CHOFCDPPEPBXIRIB	PROMO8CHOFCDPWBXORIB	PROMO8CHOFCPWBX
PROMO8CHOFCDPGLDBX	PROMO8CHOFCDPWBXRBRIB	SIG8MDW
PROMO8CHOFCDPGLDBXIRIB	PROMO8CHOFCDPWBXRPRIB	
PROMO8CHOFCDPPLIBX	PROMO8CHOFCDPWBXRRIB	
PROMO8CHOFCDPPLIBXIRIB	PROMO8CHOFCDPWBXSGRIB	
PROMO8CHOFCDPPOBX	PROMO8CHOFCDPWBXSHGRIB	
PROMO8CHOFCDPPOBXIRIB	PROMO8CHOFCDPWBXSPRIB	
PROMO8CHOFCDPBRBX	PROMO8CHOFCDPWBXTURRIB	
PROMO8CHOFCDPBRBXIRIB	PROMO8CHOFCDPWBXWHRIB	

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