



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:	Hames - Dark Chocolate Honeycomb Pieces
Weight:	150g
Weight Legislation:	Average
Supplier Code:	CCHDRK
Barcode:	5055540705408
Country of Origin:	UK
Commodity Code:	1806905000
Product Description:	Honeycomb Pieces Coated in Dark Chocolate
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:

Honeycomb Cinder Toffee 50.5% (Sugar, Glucose Syrup, Bicarbonate of Soda, Rice Flour), Dark Chocolate 49.5% (Cocoa Mass, Sugar, Cocoa Butter, Natural Vanilla Flavouring, Emulsifier: **Soya** Lecithin)

Dark Chocolate contains 53% Cocoa Solids min

May contain traces on Milk Proteins

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	467	(Kcal)	Data - 03.06.2021
Energy	1963	(kJ)	Data - 03.06.2021
Total Fat	17.0	(g)	Data - 03.06.2021
of which are Saturates	10.1	(g)	Data - 03.06.2021
Total Carbohydrate	73.4	(g)	Data - 03.06.2021
of which are sugars	61.2	(g)	Data - 03.06.2021
Dietary Fibre	4.1	(g)	Data - 03.06.2021
Protein	3.2	(g)	Data - 03.06.2021
Salt	0.58	(g)	Data - 03.06.2021
Sodium	0.23	(g)	Data - 03.06.2021

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	Cross Contamination Possible
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

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	That Of Chocolate	Any Foreign or off-aroma
Texture	Hard, Crunchy	Any Foreign Texture
Flavour	That of Dark Chocolate, Cinder	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: 15 - 20° C.
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Specification Completed By :

Name: Rose Eastwood

Job Title: Food Safety Administrator

Date: 03.06.2021

Authorised By: Carol Oldbury

Signed: C Oldbury

Date: 03.06.2021

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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