

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:	Vanilla Toffee (125g)
Weight:	125g
Weight Legislation:	Average
Supplier Code:	PUPPET SHOW - See Page 4 for Variant Codes
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1704907500
Product Description:	Vanilla Flavour Toffee
Shelf Life:	18 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:

Glucose Syrup, Sugar, Palm Oil, Sweetened Condensed Skimmed <u>Milk</u> (Skimmed <u>Milk</u>, Sugar, Lactose (<u>Milk</u>)), Butter (<u>Milk</u>), Salt, Natural Flavouring, Emulsifier: <u>Soya</u> Lecithin.

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.

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Reason for Change: First Issue Uncontrolled When Printed

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	476	(Kcal)	Supplier Calculation
Energy	1997	(kJ)	Supplier Calculation
Total Fat	19.4	(g)	Supplier Calculation
of which are Saturates	8.3	(g)	Supplier Calculation
Total Carbohydrate	74.2	(g)	Supplier Calculation
of which are sugars	44.9	(g)	Supplier Calculation
Dietary Fibre	N/A	(g)	Supplier Calculation
Protein	1.2	(g)	Supplier Calculation
Salt	0.6	(g)	Supplier Calculation
Sodium	N/A	(g)	Supplier Calculation

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	Y	In Vanilla Toffee
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	Υ	Υ	In Vanilla Toffee
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	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	Not Certified
Cocoa Horizons	N	Not Certified

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	Vanilla Toffee	Any Foreign or off-aroma			
Texture	Hard, Smooth, Chewy	Any Foreign Texture			
Flavour	Vanilla Toffee Any Foreign Flavour o				
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 3Eq
Detection	ND in 25g	Present in 25g

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

Specification Completed By: Name: Rose Eastwood

Job Title: Compliance Officer

Date: 02.07.2021

Authorised By: Karen Neale

Signed: K Neale Date: 02.07.2021

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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Variant Codes: PUPVT125G, PUPVT125B

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