

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lin	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
Telephone:	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	\checkmark	
Accreditation:	BRC			

GENERAL PRODUCT INFORMATION

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Product Name:	Vanilla Fudge (125g)
Weight:	125g
Weight Legislation:	Average
Supplier Code:	CAROUSEL/CARAVAN/BWHEEL/BEACHHUT - See Page 4 for Variant Codes
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1704907500
Product Description:	Vanilla Flavour Fudge
Shelf Life:	18 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Sugar, Glucose Syrup, Sweetened Condensed Skimmed <u>Milk</u> (Skimmed <u>Milk</u>, Sugar, Lactose <u>(Milk</u>)) Palm Oil, Fondant (Sugar, Glucose Syrup, Water), Whey Powder (<u>Milk</u>), Cornflour, Dextrose, Butter (<u>Milk</u>), Salt, Natural Flavouring.

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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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	440	(Kcal)	Supplier Calculation
Energy	1856	(kJ)	Supplier Calculation
Total Fat	12.2	(g)	Supplier Calculation
of which are Saturates	5.5	(g)	Supplier Calculation
Total Carbohydrate	80.9	(g)	Supplier Calculation
of which are sugars	51.6	(g)	Supplier Calculation
Dietary Fibre	N/A	(g)	Supplier Calculation
Protein	1.7	(g)	Supplier Calculation
Salt	0.5	(g)	Supplier Calculation
Sodium	N/A	(g)	Supplier Calculation

<u>Allergens</u>

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	Ν	
Soya & Soya Derivatives	Ν	Y	Cross Contamination Possible
Gluten & Gluten Derivaties	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	Ν	
Milk and Milk Derivatives - Cow	Y	Y	In Vanilla Fudge
Shellfish & Shellfish Derivatives	Ν	N	
Fish & Fish Derivatives	N	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	N	Contains Milk
Coeliacs	Ν	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	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	Creamy, Sweet	Any Foreign or off-aroma	
Texture	Soft, Smooth	Any Foreign Texture Any Foreign Flavour or Taint	
Flavour	Creamy, Sweet		
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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		Frescht III Z5g

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

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: CARVF125G, CARAVANVF, BWHVF125G, BHUTVF125G

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