



## Product Specification

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd		
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
<b>Telephone:</b>	01754 896667		
<b>Contacts:</b>	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>	
	NPD - Jack Gibson	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>	
<b>Product Info:</b>	<b>Factored Goods</b>	<input type="checkbox"/>	<b>Manufactured/Packed on site</b> ✓
<b>Accreditation:</b>	<b>BRC</b>		

### GENERAL PRODUCT INFORMATION

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

### INGREDIENTS DECLARATION:

Sugar, Glucose Syrup, Sweetened Condensed Skimmed **Milk** (Skimmed **Milk**, Sugar, Lactose (**Milk**)), Palm Oil, Fondant (Sugar, Glucose Syrup, Water), Whey Powder (**Milk**), Cornflour, Dextrose, Salt (0.6%), Butter (**Milk**), Natural Flavourings.

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	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	0.6	(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 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	N	Y	Cross Contamination Possible
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	Y	Y	In Salted Caramel Fudge
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	Not Certified
Cocoa Horizons	N	Not Certified

## 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	Salted Caramel	Any Foreign or off-aroma
Texture	Smooth, Creamy	Any Foreign Texture
Flavour	Salted Caramel	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## 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

<b>Storage Instructions:</b>	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: 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: BHUTSCF125B, BHUTSCF125G, BWHSCF125B, BWHSCF125G, CARSCF125B, CARSCF125G, VBSCF125PC.

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