

Product Specification - Hot Chocolate Stirrer

Supplied By Details

Name:	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 - Rose Eastwood	npd@hameschocolates.co.uk		
Product Info:	Factored Goods	Manufactured/Packed on site	✓	
Accreditation:	BRC			

GENERAL PRODUCT INFORMATION

Product Name:	Irish Cream Hot Chocolate Stirrer
Weight:	35g
Weight Legislation:	Average
Supplier Code:	HCSMCIC
Barcode:	505554073335
Country of Origin:	UK
Commodity Code:	1806907010
Product Description:	Milk Chocolate with Irish Cream Flavour
Shelf Life:	12 Months
Minimum Shelf Life:	3 Months
On Delivery:	3 WORKIS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate 99.5% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring), Natural Irish Cream Flavouring.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min

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.

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3b HCSMCIC	2	05.03.21	Sarah Gullen	Carol Oldbury	1 of 3

Nutritional Information	Hot Chocolate Stirrer			
Nutrient	Units/100g	Units	UNITS PER SERVING (35g + 300ml of Full Fat Milk)	Calculated by Supplier Data /Analysis
Energy	551	(Kcal)	389	Data - 05.03.2021
Energy	2299	(kJ)	1624	Data - 05.03.2021
Total Fat	32.7	(g)	22.3	Data - 05.03.2021
of which are Saturates	19.8	(g)	13.9	Data - 05.03.2021
Total Carbohydrate	54.7	(g)	33.3	Data - 05.03.2021
of which are sugars	52.3	(g)	32.5	Data - 05.03.2021
Dietary Fibre	1.9	(g)	0.7	Data - 05.03.2021
Protein	7.5	(g)	12.8	Data - 05.03.2021
Salt	0.23	(g)	0.38	Data - 05.03.2021
Sodium	0.09	(g)	0.15	Data - 05.03.2021

Allergens

Substances	Contains? Y/N	Possible Contaminati on? 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	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	Υ	Y	In Chocolate
Gluten & Gluten Derivaties	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	Υ	Y	In Chocolate
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	N	Y	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	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					
Reference Issue Date Written By Authorised By Page					
REC 3.6.3b HCSMCIC	2	05.03.21	Sarah Gullen	Carol Oldbury	2 of 3

PHYSICAL STANDARDS

Parameter	Acceptable Quality Standards	Reject Quality Standards	
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape	
Aroma	Sweet	Any Foreign or off-aroma	
Texture	Smooth, Creamy	Any Foreign Texture	
Flavour	Irish Cream	Any Foreign Flavour or Taint	
Eroo fro	m physical and chemical cross of	ontamination	

Free from physical and chemical cross contamination

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. 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: 12 - 20 °C

Specification Completed By: Name: Sarah Gullen

Job Title: Compliance Date: 05.03.2021

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 05.03.2021

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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3b HCSMCIC	2	05.03.21	Sarah Gullen	Carol Oldbury	3 of 3