

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lin	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:	Milk Chocolate Egg
Weight:	200g
Weight Legislation:	Average
Supplier Code:	200GMCEGGMAN
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	Hollow Milk Chocolate Egg
Shelf Life:	12 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:

Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Soya Lecithin

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 3.6.3 200GMCEGGMAN	2	1.7.2021	Jack Gibson	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	551	(Kcal)	Data - 16/11/2020	
Energy	2301	(kJ)	Data - 16/11/2020	
Total Fat	32.9	(g)	Data - 16/11/2020	
of which are Saturates	19.9	(g)	Data - 16/11/2020	
Total Carbohydrate	55	(g)	Data - 16/11/2020	
of which are sugars	52.6	(g)	Data - 16/11/2020	
Dietary Fibre	1.9	(g)	Data - 16/11/2020	
Protein	7.5	(g)	Data - 16/11/2020	
Salt	0.23	(g)	Data - 16/11/2020	
Sodium	0.09	(g)	Data - 16/11/2020	

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	Υ	In Chocolate	
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Υ	In Chocolate	
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	Kosher N Not Certified	
Halal (Muslim)	slim) N Not Certified	
Organic	Organic N Not Certified	
Fair Trade N Not Certified		Not Certified
UTZ MB / Rainforest Alliance	UTZ MB / Rainforest Alliance N Available at Premium	
Cocoa Horizons	Cocoa Horizons N Available at Premium	

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 3.6.3 200GMCEGGMAN 2 1.7.2021 Jack Gibson Karen Neale 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	That Of Chocolate	Any Foreign or off-aroma				
Texture	Smooth, Creamy	Any Foreign Texture				
Flavour	That Of Chocolate	Any Foreign Flavour or Taint				
Free from	Free from physical and chemical cross contamination					

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 25 a	Procent in 25g		
Detection	ND in 25g	Present in 25g		

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: Jack Gibson

Job Title: Food Safety Administrator

Date: 1.7.2021

Authorised By: Karen Neale

Signed: K Neale Date: 1.7.2021

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 3.6.3	25	22/04/2021	Jack Gibson	Karen Neale	3 of 3