



## 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>	Valentine - Net of 5 Red Foiled Milk Chocolate Hearts (with personalised swing tag)
<b>Weight:</b>	25g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	VAL5RHRT
<b>Barcode:</b>	Available on Request
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806903900
<b>Product Description:</b>	Solid Milk Chocolate Hearts
<b>Shelf Life:</b>	12 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:

<p>Sugar, Whole <b><u>Milk</u></b> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: <b><u>Soya</u></b> Lecithin, Natural Vanilla Flavouring.</p> <p style="text-align: center;">Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min</p> <p style="text-align: center;">Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p> <p><b>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.</b></p>					
Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 VAL5RHRT	1	1.7.2021	Jack Gibson	Karen Neale	1 of 3

## **Nutritional Information**

<b>Nutrient</b>	<b>Units/100g</b>	<b>Units</b>	<b>Calculated by Supplier Data/Analysis</b>
<b>Energy</b>	551	(Kcal)	Data - 1.7.2021
<b>Energy</b>	2301	(kJ)	Data - 1.7.2021
<b>Total Fat</b>	32.9	(g)	Data - 1.7.2021
<b>of which are Saturates</b>	19.9	(g)	Data - 1.7.2021
<b>Total Carbohydrate</b>	55	(g)	Data - 1.7.2021
<b>of which are sugars</b>	52.6	(g)	Data - 1.7.2021
<b>Dietary Fibre</b>	1.9	(g)	Data - 1.7.2021
<b>Protein</b>	7.5	(g)	Data - 1.7.2021
<b>Salt</b>	0.23	(g)	Data - 1.7.2021
<b>Sodium</b>	0.09	(g)	Data - 1.7.2021

## **Allergens**

<b>Substances</b>	<b>Contains? Y/N</b>	<b>Possible Contamination? Y/N</b>	<b>If Present In Which Materials?</b>
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	Y	Y	In Chocolate
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
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?**

	<b>Y/N</b>	<b><i>If No, Reason Why</i></b>
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	Available at Premium Price
Cocoa Horizons	N	Available at Premium Price

## **Genetically Modified Organisms**

<b>Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms</b>					
<b>Reference</b>	<b>Issue</b>	<b>Date</b>	<b>Written By</b>	<b>Authorised By</b>	<b>Page</b>
REC 3.6.3 VAL5RHRT	1	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 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. 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.
------------------------------	--

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 VAL5RHRT	1	1.7.2021	Jack Gibson	Karen Neale	3 of 3

