



## 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>	Large Chocolate Assortment Oval
<b>Weight:</b>	214g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	(1-CAOVL) CAOVL/CAOVLX
<b>Barcode:</b>	Available on Request
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806901900
<b>Product Description:</b>	A Selection of Milk, Dark and White Chocolates
<b>Shelf Life:</b>	9 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, Whole **Milk** Powder, Cocoa Butter, Vegetable Fat (Palm, Sunflower, Rapeseed, Coconut, Shea) in varying proportions, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Glucose Syrup, Fat Reduced Cocoa Powder, Sweetened Condensed Skimmed **Milk**, Emulsifier: **Soya** Lecithin, Natural Flavourings, Cocoa Powder, Brown Sugar, Cocoa Nibs, Sea Salt, Cocoa Powder, Emulsifier: E471, Salt, Freeze Dried Strawberry Powder 0.03%, Bicarbonate of Soda, Acidity Regulator: E501i, Rice Flour.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min  
Dark Chocolate contains 53% Cocoa Solids min

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	552	(Kcal)	Data - 01.07.2021
Energy	2305	(kJ)	Data - 01.07.2021
Total Fat	33.4	(g)	Data - 01.07.2021
of which are Saturates	18.5	(g)	Data - 01.07.2021
Total Carbohydrate	55.7	(g)	Data - 01.07.2021
of which are sugars	52	(g)	Data - 01.07.2021
Dietary Fibre	2	(g)	Data - 01.07.2021
Protein	5.8	(g)	Data - 01.07.2021
Salt	0.29	(g)	Data - 01.07.2021
Sodium	0.11	(g)	Data - 01.07.2021

## 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	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?

	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	Available at Premium Price
Cocoa Horizons	N	Available at Premium Price

## 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	That Of Chocolate	Any Foreign or off-aroma
Texture	Smooth, Crunchy	Any Foreign Texture
Flavour	That Of Chocolate, Fruity	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: 01.07.2021  
Authorised By: Karen Neale  
Signed: K Neale  
Date: 01.07.2021

**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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A Selection of Milk, Dark and White Chocolates:

2x Milk Honeycomb Parcel, 2x Cocoa Butter Milk Heart, 2x Smooth Milk Truffle, 1x SeaSalted Caramel Crown, 1x White Lemon Truffle, 2x Cocoa Crunch Square, 2x Dark Lime and Cornish SeaSalt Square, 2x Cocoa Dusted Truffle, 2x Pink Strawberry Truffle, 2x Butterscotch Square

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