



Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd	
Address:	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD	
Telephone:	01754 896667	
Contacts:	Director - Carol Oldbury	Carol.Oldbury@hameschocolates.co.uk
	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk
	NPD - Sarah Gullen	npd@hameschocolates.co.uk
Accreditation:	BRC - Grade AA	

GENERAL PRODUCT INFORMATION

Product Name:	Yesteryear Hanging Bags - Dew Drops
Weight:	100g
Weight Legislation:	Average
Supplier Code:	YESHBDD
Barcode:	
Country of Origin:	UK
Product Description:	Fruit Flavour Jelly Sweets
Shelf Life:	9 Months
Minimum Shelf Life	4 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Batch number / date produced (day/month). Eg 01725/1809

INGREDIENTS DECLARATION:

Sugar, Glucose Syrup, Maize Starch, Beef Gelatine, Acid (Citric Acid), Colours (Anthocyanins, Paprika Extract, Curcumin), Flavourings, Plant Concentrates (Safflower, Spirulina).

Allergen information : For Allergens see **Bold** and Underlined

Made in a nut free environment, but we cannot guarantee this product to be completely free of peanuts, nuts, 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	343	(Kcal)	BY SUPPLIER
Energy	1457	(kJ)	BY SUPPLIER
Total Fat	0.1	(g)	BY SUPPLIER
of which are Saturates	0	(g)	BY SUPPLIER
Total Carbohydrate	82.2	(g)	BY SUPPLIER
of which are sugars	63.6	(g)	BY SUPPLIER
Dietary Fibre	0.5	(g)	BY SUPPLIER
Protein	3.1	(g)	BY SUPPLIER
Salt	0.08	(g)	BY SUPPLIER
Sodium	N/A	(mg)	BY SUPPLIER

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	N	Y	Cross Contamination Possible
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	N	Beef gelatine
Vegans	N	Gelatine
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Available at Premium Price
UTZ MB	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	Fruity	Any Foreign or off-aroma
Texture	Soft, Chewy	Any Foreign Texture
Flavour	Fruity Flavour	Any Foreign Flavour or Taint
Free from physical and chemical cross contamination		

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	<1000	>5000
Yeast & Moulds	<50	>100
Enterobacteriaceae	<10	>10
E. Coli	<10	>10
Salmonella spp. Detection	ND in 25g	Present in 25g

Specification Completed By :

Name: Sarah Gullen
Job Title: Food Safety Administrator
Date: 10.06.19
Authorised By: Carol Oldbury
Signed: C Oldbury
Date: 10.06.19

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