



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 - Hearts
Weight:	100g
Weight Legislation:	Average
Supplier Code:	YESHBHRT
Barcode:	
Country of Origin:	UK
Product Description:	Fruit Flavour Gums with Sweet Foam Gum
Shelf Life:	15 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:

Glucose Syrup, Sugar, Dextrose, Pork Gelatine, Acid: Citric Acid, Flavouring, Fruit and Plant Concentrates: Aronia, Blackcurrant, Elderberry, Grape, Glazing Agents: Beeswax, Carnauba Wax, Elderberry Extract.

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

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.

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 YESHBHRT	1	10.06.19	Sarah Gullen	Carol Oldbury	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	345	(Kcal)	Supplier Calculation
Energy	1466	(kJ)	Supplier Calculation
Total Fat	0.5	(g)	Supplier Calculation
of which are Saturates	0.1	(g)	Supplier Calculation
Total Carbohydrate	79	(g)	Supplier Calculation
of which are sugars	53	(g)	Supplier Calculation
Dietary Fibre	0	(g)	Supplier Calculation
Protein	5.8	(g)	Supplier Calculation
Salt	0.02	(g)	Supplier Calculation
Sodium	N/A	(mg)	

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	Gelatine
Vegans	N	Gelatine, Beeswax
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					
Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 YESHBHRT	1	10.06.19	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	Fruity	Any Foreign or off-aroma
Texture	Chewy	Any Foreign Texture
Flavour	Fruity	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

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 YESHBHRT	1	10.06.19	Sarah Gullen	Carol Oldbury	3 of 3

