

## Supplied By Details

| Name: | Hames Chocolates Ltd |  |
| :--- | :--- | :--- |
| Address: | Hawthorn Road, Skegness, Lincolnshire, PE25 3TD |  |
| Telephone: | 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 | $\checkmark$ |

GENERAL PRODUCT INFORMATION

| Product Name: | 80 g Milk Caramel Bar |
| :--- | :--- |
| Weight: | 80 g |
| Weight Legislation: | Average |
| Supplier Code: | INFBCA, PROMO80G - See page 4 for full list |
| Barcode: | Avaliable on request |
| Country of Origin: | GB |
| Commodity Code: | 1806329000 |
| Product Description: | Milk Chocolate Bar Infused with Natural Caramel Flavouring |
| Shelf Life: | 12 Months |
| Minimum Shelf Life <br> On Delivery: | 3 Months |
| BBE \& Batch Code <br> Format: | Specific date eg Best Before 18/09/18 <br> Julian System e.g. 20209 |

INGREDIENTS DECLARATION:


Nutritional Information

| Nutrient | Units/100g | Units | Calculated by Supplier Data/Analysis |
| :---: | :---: | :---: | :---: |
| Energy | 548 | (Kcal) | Data-13.7.2021 |
| Energy | 2290 | (kJ) | Data-13.7.2021 |
| Total Fat | 32.7 | (g) | Data-13.7.2021 |
| of which are Saturates | 19.8 | (g) | Data-13.7.2021 |
| Total Carbohydrate | 54.7 | (g) | Data - 13.7.2021 |
| of which are sugars | 52.3 | (g) | Data-13.7.2021 |
| Dietary Fibre | 1.9 | (g) | Data - 13.7.2021 |
| Protein | 7.5 | (g) | Data-13.7.2021 |
| Salt | 0.23 | (g) | Data-13.7.2021 |
| Sodium | 0.09 | (g) | Data-13.7.2021 |

Allergens

| Substances | Contains? <br> Y/N | Possible <br> Contamination? <br> 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 | 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 Derivaties | 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?

|  | $\mathrm{Y} / \mathbf{N}$ | 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 legalisation to ensure absence of Genetically Modified Organisms

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PHYSICAL STANDARDS

| Parameter | Acceptable Quality Standards | Reject Quality Standards |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Appearance | Chipped <1\% <br> Broken Pieces <1\% <br> Visible Deep Cracking <1\% | Dull Coating <br> Excessive misshape |  |  |
| Aroma | Caramel | Any Foreign or off-aroma |  |  |
| Texture | Smooth | Any Foreign Texture |  |  |
| Flavour | Caramel | Any Flavour or Taint |  |  |
| Free from physical and chemical cross contamination |  |  |  |  |

MICROBIOLOGICAL STANDARDS

| Test | Target | Report |
| :--- | :---: | :---: |
| TVC | $\leq 5000$ | $\geq 50,000$ |
| Yeast \& Moulds | $\leq 50$ | $\geq 1,000$ |
| Enterobacteriaceae | $<10$ | $\geq 100$ |
| E. Coli | $\leq 10$ | $\geq 100$ |
| Salmonella spp. <br> Detection | ND in 25 g | Present in 25g |

## Storage Instructions:

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: 13.7.2021
Authorised By: Karen Neale
Signed: K Neale
Date: 13.7.2021
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:

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