

### **Supplied By Details**

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lin	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			

#### **GENERAL PRODUCT INFORMATION**

Product Name:	80g Milk Peppermint Bar
Weight:	80g
Weight Legislation:	Average
Supplier Code:	INFBPM, PROMO80GBARWP - See page 4 for full list
Barcode:	Avaliable on Request
Country of Origin:	UK
Commodity Code:	1806329000
Product Description:	Milk Chocolate Bar Infused with Natural Peppermint Flavouring
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

**INGREDIENTS DECLARATION:** 

Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Natural Flavourings, Emulsifier: Soya Lecithin.

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

Allergen information	: For Allergens see	Bold and <u>Underlined</u>
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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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Reason for Change: Updated promotional code, template, nutritionals, chocolate grade and negretiened When Printed

## **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			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? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	N	N	
Egg & Egg Derivatives	Ν	Ν	
Mustard and Mustard Derivatives	N	N	
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	Ν	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivaties	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	Ν	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
Shellfish & Shellfish Derivatives	Ν	Ν	
Fish & Fish Derivatives	Ν	N	
Molluscs & Molluscs Derivatives	Ν	N	
Sulphites	Ν	Y	Cross Contamination Possible

# Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Ν	Contains Milk
Coeliacs	Ν	Not Tested
Kosher	Ν	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	Ν	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	Available at Premium Price
Cocoa Horizons	Ν	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% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape			
Aroma	That Of Chocolate	Any Foreign or off-aroma			
Texture	Smooth	Any Foreign Texture			
Flavour	That of Chocolate, Peppermint	Any Foreign Flavour or Taint			
Free fror	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	

Storage	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	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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Variant Codes - INFBPM, PROMO80GMMFCPSF, PROMO80GMMFCPGF

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