

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lir	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667				
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk			
	NPD - Sarah Gullen	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site	✓		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	96 Milk Chocolate Butterscotch Flavour Square with Decoration
Weight:	N/A
Weight Legislation:	Average
Supplier Code:	LOOSEMBUTTSQU
Barcode:	N/A
Country of Origin:	UK
Product Description:	Decorated Milk Chocolate with Butterscotch Flavour Truffle Centre
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:

Milk Chocolate 54.29% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin), Filling (Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Sugar, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Emulsifier: <u>Soya</u> Lecithin, Natural Butterscotch Flavouring), Decoration 2.28% (Fat Reduced Cocoa Powder, Vegetable Fat (Palm, Shea)).

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

Allergen information : For Allergens see **Bold** and <u>Underlined</u>

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.

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 LOOSEMBUTTS	3	21.02.2020	Sarah Gullen	Carol Oldbury	1 of 3

Nutritional Information

Nutrient Units/100g		Units	Calculated by Supplier Data/Analysis
Energy	560	(Kcal)	Data - 21/02/2020
Energy	2341	(kJ)	Data - 21/02/2020
Total Fat	35	(g)	Data - 21/02/2020
of which are Saturates	19.1	(g)	Data - 21/02/2020
Total Carbohydrate	52.6	(g)	Data - 21/02/2020
of which are sugars	51.3	(g)	Data - 21/02/2020
Dietary Fibre	2.6	(g)	Data - 21/02/2020
Protein	5.5	(g)	Data - 21/02/2020
Salt	0.18	(g)	Data - 21/02/2020
Sodium	0.07	(g)	Data - 21/02/2020

Allergens

Substances	Contains? Y/N	Possible Contaminati on? 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	Υ	Y	In Chocolate	
Gluten & Gluten Derivaties	N	Y	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Y	In Chocolate	
Shellfish & Shellfish Derivatives	N	N		
Fish & Fish Derivatives	N	N		
Molluscs & Molluscs Derivatives	N	N		
Sulphites	N	Υ	Cross Contamination Possible	

<u>Is This Product Suitable For The Following?</u>

	Y/N	If No, Reason Why	
Vegetarians	Υ		
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	N	Available at Premium Price	
Rainforest	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
Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 LOOSEMBUTTSQU	3	21.02.2020	Sarah Gullen	Carol Oldbury	2 of 3

PHYSICAL STANDARDS

Parameter	Acceptable Quality Standards	Reject Quality Standards			
	Chipped <1%				
	Uncoated <1%	Dull Coating			
Appearance	Broken Pieces <1%	Excessive misshape			
	Visible Deep Cracking <1%				
Aroma	That Of Chocolate	Any Foreign or off-aroma			
Texture	Smooth, Creamy	Any Foreign Texture			
Flavour	Butterscotch	Any Foreign Flavour or Taint			
Free from p	Free from physical and chemical cross contamination				

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

Specification Completed By : Name: Sarah Gullen

Job Title: Food Safety Administrator

Date: 21.02.2020

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 21.02.2020

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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 LOOSEMBUTTS	3	21.02.2020	Sarah Gullen	Carol Oldbury	3 of 3