

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lir	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	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:	Button Lollipop Milk Chocolate
Weight:	35g
Weight Legislation:	Average
Supplier Code:	SPOTLOL - Milk/White Chocolate Buttons
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Milk Chocolate Lollipop with Buttons of White Chocolate
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin), White Chocolate 14.29% (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring)

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 LOLBUTM	8	22.06.21	Rose Eastwood	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	554	(Kcal)	Data - 22.06.2021
Energy	2315	(kJ)	Data - 22.06.2021
Total Fat	33.4	(g)	Data - 22.06.2021
of which are Saturates	20.2	(g)	Data - 22.06.2021
Total Carbohydrate	55.2	(g)	Data - 22.06.2021
of which are sugars	52.9	(g)	Data - 22.06.2021
Dietary Fibre	0.5	(g)	Data - 22.06.2021
Protein	7.2	(g)	Data - 22.06.2021
Salt	0.23	(g)	Data - 22.06.2021
Sodium	0.09	(g)	Data - 22.06.2021

Allergens

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

Is This Product Suitable For The Following?

	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 / 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								
Reference Issue Date Written By Authorised By Page								
REC 3.6.3 LOLBUTM 8 22.06.21 Rose Eastwood Karen Neale 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	That Of Chocolate	Any Foreign or off-aroma		
Texture	Smooth	Any Foreign Texture		
Flavour	That Of Chocolate	Any Foreign Flavour or Taint		
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.	ND in 2Eq	Procent in 3Eq
Detection	ND in 25g	Present in 25g

10.00.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20°

Specification Completed By: Name: Rose Eastwood

Job Title: Compliance Officer

Date: 22.06.21

Authorised By: Karen Neale

Signed: K Neale Date: 22.06.21

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 LOLBUTM	8	22.06.21	Rose Eastwood	Karen Neale	3 of 3

Variant Codes: LOLBUTM, BLOLBUTM, HALOBUTM, LLLOLBUTM, FLLOLBUTM.