

Product Specification - Hot Chocolate Stirrer

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lin	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	1754 896667			
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk			
	NPD - Rose Eastwood	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site	✓		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	Milk Chocolate with Mini Mallows Hot Chocolate Stirrer
Weight:	35g
Weight Legislation:	Average
Supplier Code:	HCSMMAL
Barcode:	5055540726953
Country of Origin:	UK
Commodity Code:	1806907010
Product Description:	Milk Chocolate with Mini Mallows
Shelf Life:	12 Months
Minimum Shelf Life:	3 Months
On Delivery:	3 WOILII3
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate 97.2% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin) Mini Marshmallows 2.8% (Glucose-Fructose Syrup, Sugar, Water, Pork Gelatine, Maize Starch, Flavouring, Colours: E100, E120)

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.

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Nutritional Information	Hot Chocolate Stirrer			
Nutrient	Units/100g	Units	UNITS PER SERVING (35g + 300ml of Full Fat Milk)	Calculated by Supplier Data /Analysis
Energy	545	(Kcal)	391	Data - 25.03.2021
Energy	2275	(kJ)	1636	Data - 25.03.2021
Total Fat	32	(g)	22.3	Data - 25.03.2021
of which are Saturates	19.3	(g)	13.9	Data - 25.03.2021
Total Carbohydrate	55.6	(g)	34.1	Data - 25.03.2021
of which are sugars	52.9	(g)	33.2	Data - 25.03.2021
Dietary Fibre	1.8	(g)	0.7	Data - 25.03.2021
Protein	7.4	(g)	12.9	Data - 25.03.2021
Salt	0.22	(g)	0.38	Data - 25.03.2021
Sodium	0.09	(g)	0.15	Data - 25.03.2021

<u>Allergens</u>

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	Υ	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	Y	Cross Contamination Possible

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

	Y/N	If No, Reason Why
Vegetarians	N	Gelatine/E120
Vegans	N	Milk / Gelatine / E120
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% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape			
Aroma	That of Chocolate	Any Foreign or off-aroma			
Texture	Smooth, Creamy	Any Foreign Texture			
Flavour	That of Chocolate, Mallows	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

1	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By: Name: Sarah Gullen

Job Title: Compliance Date: 25.03.2021

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 25.03.2021

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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