



## Product Specification - Hot Chocolate Stirrer

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd		
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
<b>Telephone:</b>	01754 896667		
<b>Contacts:</b>	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>	
	NPD - Rose Eastwood	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>	
<b>Product Info:</b>	<b>Factored Goods</b>	<input type="checkbox"/>	<b>Manufactured/Packed on site</b> ✓
<b>Accreditation:</b>	<b>BRC</b>		

### GENERAL PRODUCT INFORMATION

<b>Product Name:</b>	Milk Chocolate with Hazelnut Flavouring Hot Chocolate Stirrer
<b>Weight:</b>	35g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	HCSMHZ
<b>Barcode:</b>	5055540726991
<b>Country of Origin:</b>	UK
<b>Commodity Code:</b>	1806907010
<b>Product Description:</b>	Milk Chocolate with Hazelnut Flavouring
<b>Shelf Life:</b>	12 Months
<b>Minimum Shelf Life : On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Julian System e.g. 20209

### INGREDIENTS DECLARATION:

<p>Milk Chocolate 99.18% (Sugar, Whole <b><u>Milk</u></b> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <b><u>Soya</u></b> Lecithin) Natural Hazelnut Flavouring</p> <p>Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min</p> <p>Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p>					
<p><b>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.</b></p>					
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**Nutritional Information**

Nutrient	Hot Chocolate Stirrer			Calculated by Supplier Data /Analysis
	Units/100g	Units	UNITS PER SERVING (35g + 300ml of Full Fat Milk)	
Energy	547	(Kcal)	388	Data - 05.03.2021
Energy	2282	(kJ)	1621	Data - 05.03.2021
Total Fat	32.6	(g)	22.3	Data - 05.03.2021
of which are Saturates	19.7	(g)	13.9	Data - 05.03.2021
Total Carbohydrate	54.5	(g)	33.3	Data - 05.03.2021
of which are sugars	52.1	(g)	32.5	Data - 05.03.2021
Dietary Fibre	1.9	(g)	0.7	Data - 05.03.2021
Protein	7.4	(g)	12.8	Data - 05.03.2021
Salt	0.23	(g)	0.38	Data - 05.03.2021
Sodium	0.09	(g)	0.15	Data - 05.03.2021

**Allergens**

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivatives	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 Derivatives	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?**

	Y/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% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
Aroma	Hazelnut	Any Foreign or off-aroma
Texture	Smooth	Any Foreign Texture
Flavour	Hazelnut	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## 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 Instructions:**

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

Specification Completed By :      Name: Sarah Gullen  
Job Title: Compliance  
Date: 05.03.2021  
Authorised By: Carol Oldbury  
Signed: C Oldbury  
Date: 05.03.2021

**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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