

### **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	Technical - Karen Neale <u>Karen.Neale@hameschocolates.co.uk</u>			
	NPD - Jack Gibson	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	☐ Manufactured/Packed on site ✓			
Accreditation:	BRC				

#### **GENERAL PRODUCT INFORMATION**

Product Name:	Spotty Bar - White Buttons
Weight:	84g
Weight Legislation:	Average
Supplier Code:	SPOTBUTM
Barcode:	5060125906101
Country of Origin:	GB
Commodity Code:	1806329000
<b>Product Description:</b>	Milk Chocolate Bar Decorated with White Chocolate Buttons
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 95% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin), White Chocolate (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring)

Milk Chocolate Contains Cocoa Solids 30%, 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**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	552	(Kcal)	Data - 23.06.2021	
Energy	2306	(kJ)	Data - 23.06.2021	
Total Fat	33	(g)	Data - 23.06.2021	
of which are Saturates	20	(g)	Data - 23.06.2021	
Total Carbohydrate	55	(g)	Data - 23.06.2021	
of which are sugars	52.7	(g)	Data - 23.06.2021	
Dietary Fibre	1.8	(g)	Data - 23.06.2021	
Protein	7.4	(g)	Data - 23.06.2021	
Salt	0.23	(g)	Data - 23.06.2021	
Sodium	0.09	(g)	Data - 23.06.2021	

## **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

## <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		Not Certified
Fair Trade	N	Not Certified
UTZ MB / Rainforest Alliance N Available at Prer		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 Any Foreign Flavour or				
Free from p	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 25g	Present in 25g
Detection	ND III 23g	riesent in 23g

0.00.00	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: Rose Eastwood

Job Title: Compliance Officer

Date: 23.06.2021

Authorised By: Karen Neale

Signed: K Neale Date: 23.06.2021

**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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