



Product Specification

Supplied By Details

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

GENERAL PRODUCT INFORMATION

Product Name:	16 Chocolate Box
Weight:	191g
Weight Legislation:	Average
Supplier Code:	See Page 4 for Full List of Codes
Barcode:	N/A
Country of Origin:	UK
Commodity Code:	1806901900
Product Description:	A Selection of Milk, Dark and White Chocolates
Shelf Life:	9 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Sugar, Whole **Milk** Powder, Cocoa Butter, Vegetable Fat (Palm, Sunflower, Rapeseed, Coconut, Shea) in varying proportions, Cocoa Mass, Glucose Syrup, Skimmed **Milk** Powder, **Milk** Sugar, Fat Reduced Cocoa Powder, Sweetened Condensed Skimmed **Milk**, Emulsifier: Soya Lecithin, Natural Flavourings, Bicarbonate of Soda, Brown Sugar, Cocoa Powder, Sea Salt, Invert Sugar Syrup, Cocoa Nibs, Freeze Dried Strawberry Powder 0.02%, Salt, Emulsifier: E471, Juice Concentrates (Beetroot, Raspberry), Acidifier: Citric Acid, Ethanol 0.002%, Acidity Regulator: E 501i, Rice Flour.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min
Dark Chocolate contains 53% Cocoa Solids min

Allergen information : For Allergens see **Bold** and Underlined

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	546	(Kcal)	Data - 21.04.2021
Energy	2278	(kJ)	Data - 21.04.2021
Total Fat	32.2	(g)	Data - 21.04.2021
of which are Saturates	18.1	(g)	Data - 21.04.2021
Total Carbohydrate	56.7	(g)	Data - 21.04.2021
of which are sugars	52.8	(g)	Data - 21.04.2021
Dietary Fibre	1.7	(g)	Data - 21.04.2021
Protein	5.8	(g)	Data - 21.04.2021
Salt	0.30	(g)	Data - 21.04.2021
Sodium	0.12	(g)	Data - 21.04.2021

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 legislation 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, Crunchy, Soft	Any Foreign Texture
Flavour	That of Chocolate, Caramel, Fruit Flavours, Cinder, Salty	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. 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
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Specification Completed By : Name: Rose Eastwood
Job Title: Food Safety Administrator
Date: 21/04/2021
Authorised By: Carol Oldbury
Signed: C Oldbury
Date: 21/04/2021

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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A Selection of Milk, Dark and White Chocolates:- 2 x Honeycomb Milk Parcels, 1 x Seasalted Caramel Milk Swirl, 1 x Cocoa Dusted Milk Truffle, 2 x Cocoa Butter Milk Heart, 1 x Pink Strawberry Truffle, 1 x White Lemon Truffle, 1 x Milk Cocoa Caramel Crunch Square, 2 x Sweet Orange Milk Truffles, 1 x Milk Latte Square, 1 x Milk Butterscotch Square, 1 Milk Raspberry Fancy, 2 x Dark Lime and Cornish Sea Salt Square.

Supplier Codes:

PROMO16CHOCBGFPPWBX	PROMO16CHOCMGRFPWBX	PROMO16CHOCGPFPPWBX
PROMO16CHOCBROFPWBX	PROMO16CHOCMLPFPWBX	PROMO16CHOCGPURFPWBX
PROMO16CHOCBSFPWBX	PROMO16CHOCMPURFPWBX	PROMO16CHOCMBLKFPWBX
PROMO16CHOCCOPFPWBX	PROMO16CHOCMRFPWBX	PROMO16CHOCMBRFPWBX
PROMO16CHOCFCDDPAQBX	PROMO16CHOCMSFPWBX	PROMO16CHOCMTDBFPWBX
PROMO16CHOCFCDDPAQBXRIB	PROMO16CHOCMTBFPWBX	PROMO16CHOCMTDRFPWBX
PROMO16CHOCFCDDPBBX	PROMO16CHOCFCDDPCMBX	PROMO16CHOCMTGRFPWBX
PROMO16CHOCFCDDPBBXRIB	PROMO16CHOCFCDDPCMBXRIB	PROMO16CHOCMTGROFPWBX
PROMO16CHOCFCDDPBLBX	PROMO16CHOCFCDDPEPBX	PROMO16CHOCMTLBFPPWBX
PROMO16CHOCFCDDPBLBXRIB	PROMO16CHOCFCDDPEPBXRIB	PROMO16CHOCMTPURFPWBX
PROMO16CHOCFCDDPBMXB	PROMO16CHOCFCDDPGLDBX	PROMO16CHOCRGFPWBX
PROMO16CHOCFCDDPBMBXRIB	PROMO16CHOCFCDDPGLDBXRIB	PROMO16CHOCWFPWBX
PROMO16CHOCFCDDPBRBX	PROMO16CHOCFCDDPLIBX	CLG16GLD
PROMO16CHOCFCDDPBRBXRIB	PROMO16CHOCFCDDPLIBXRIB	
PROMO16CHOCFPAQBX	PROMO16CHOCFCDDPOBX	
PROMO16CHOCFPBBX	PROMO16CHOCFCDDPOBXRIB	
PROMO16CHOCFPBLBX	PROMO16CHOCFCDDPRBX	
PROMO16CHOCFPBMBX	PROMO16CHOCFCDDPRBXRIB	
PROMO16CHOCFPBRBX	PROMO16CHOCFCDDPSBX	
PROMO16CHOCFCPCMBX	PROMO16CHOCFCDDPSBXRIB	
PROMO16CHOCFPPEPBX	PROMO16CHOCFCDDPWBX	
PROMO16CHOCFPGLDBX	PROMO16CHOCFCDDPWBXRIB	
PROMO16CHOCFPLIBX	PROMO16CHOCFPOBX	
PROMO16CHOCFPMWBX	PROMO16CHOCFPRBX	
PROMO16CHOCMCFPPWBX	PROMO16CHOCFPSBX	
PROMO16CHOCMDBFPWBX	PROMO16CHOCGLKFPWBX	
PROMO16CHOCMDPFPWBX	PROMO16CHOCGGRFPWBX	
PROMO16CHOCMGLDFPPWBX	PROMO16CHOCGOFPPWBX	

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