

### **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:	Dark Chocolate Raspberry Ripple Artisan Bar
Weight:	84g
Weight Legislation:	Average
Supplier Code:	ARTDCRR
Barcode:	5055540729817
Country of Origin:	GB
Commodity Code:	TBC
<b>Product Description:</b>	Dark Chocolate Bar with White Chocolate and Raspberry Decoration
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:**

Sugar, Cocoa Mass, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring, Freeze Dried Raspberry Powder 0.09%

Dark Chocolate contains 53% Cocoa Solids 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 ARTDCRR	3	23.6.2021	Jack Gibson	Karen Neale	1 of 3

### **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	545	(Kcal)	Data - 23.6.2021	
Energy	2274	(kJ)	Data - 23.6.2021	
Total Fat	33.9	(g)	Data - 23.6.2021	
of which are Saturates	20.4	(g)	Data - 23.6.2021	
Total Carbohydrate	49.9	(g)	Data - 23.6.2021	
of which are sugars	45.2	(g)	Data - 23.6.2021	
Dietary Fibre	7.4	(g)	Data - 23.6.2021	
Protein	5.9	(g)	Data - 23.6.2021	
Salt	0.02	(g)	Data - 23.6.2021	
Sodium	0.006	(g)	Data - 23.6.2021	

# **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	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	UTZ MB / Rainforest Alliance N Available at Premium	
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 ARTDCRR 3 23.6.2021 Jack Gibson 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	Raspberry	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		
Enterobacteriaceae	<10	≥100		
E. Coli	≤10	≥100		
Salmonella spp.	ND in 2Ea	Procent in 2Eq.		
Detection	ND in 25g	Present in 25g		

1010.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20°

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 23.6.2021

Authorised By: Karen Neale

Signed: K Neale Date: 23.6.2021

**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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 ARTDCRR	3	23.6.2021	Jack Gibson	Karen Neale	3 of 3