



## Product Specification

### 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 - Jack Gibson                               | <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>                   | Artisan Dark Chocolate Bar with Cocoa Nibs |
| <b>Weight:</b>                         | 81g  |
| <b>Weight Legislation:</b>             | Average                                    |
| <b>Supplier Code:</b>                  | ARTDCCN                                    |
| <b>Barcode:</b>                        | 5055504729923                              |
| <b>Country of Origin:</b>              | GB   |
| <b>Commodity Code:</b>                 | 1806329000                                 |
| <b>Product Description:</b>            | Dark Chocolate Bar with Cocoa Nibs         |
| <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:

Cocoa Mass, Sugar, Cocoa Butter, Cocoa Nibs, Natural Vanilla Flavouring, Emulsifier: **Soya** Lecithin

Dark Chocolate contains 53% Cocoa Solids min

May contain Traces of Milk Proteins

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.**

| Reference         | Issue | Date      | Written By  | Authorised By | Page   |
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## Nutritional Information

| Nutrient               | Units/100g | Units  | Calculated by Supplier Data/Analysis |
|------------------------|------------|--------|--------------------------------------|
| Energy                 | 545        | (Kcal) | Data - 24.6.2021                     |
| Energy                 | 2272       | (kJ)   | Data - 24.6.2021                     |
| Total Fat              | 34.1       | (g)    | Data - 24.6.2021                     |
| of which are Saturates | 20.5       | (g)    | Data - 24.6.2021                     |
| Total Carbohydrate     | 49.1       | (g)    | Data - 24.6.2021                     |
| of which are sugars    | 44.2       | (g)    | Data - 24.6.2021                     |
| Dietary Fibre          | 7.9        | (g)    | Data - 24.6.2021                     |
| Protein                | 5.8        | (g)    | Data - 24.6.2021                     |
| Salt                   | 0.006      | (g)    | Data - 24.6.2021                     |
| Sodium                 | 0.002      | (g)    | Data - 24.6.2021                     |

## Allergens

| Substances                        | Contains?<br>Y/N | Possible<br>Contamination?<br>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   | N                | 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                       | Y   |                            |
| 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%<br>Broken Pieces <1%<br>Visible Deep Cracking <1% | Dull Coating<br>Excessive misshape |
| Aroma  | That Of Chocolate   | Any Foreign or off-aroma           |
| Texture  | Smooth  | Any Foreign Texture                |
| Flavour  | That Of Chocolate   | 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.<br>Detection | ND in 25g | Present in 25g |

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

Specification Completed By :

Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 24.6.2021

Authorised By: Karen Neale

Signed: K Neale

Date: 24.6.2021

**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:

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