

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lin	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:	50g Milk Chocolate Bar
Weight:	50g
Weight Legislation:	Average
Supplier Code:	PROMO50G, AB50G, FESTIVEBAR, HAMES-VAL, HAPPEASTB, WOOLLYBAR
Barcode:	Avaliable on Request
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Milk Chocolate Bar
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin)						
	Milk Choco	late contains	30% Cocoa Solids, Milk	Solids 18% min		
	Allergen in	formation : F	or Allergens see Bold a	nd <u>Underlined</u>		
We cannot guarante	e this produ	ict to be com	pletely free of peanuts	, nuts, soya, wheat or រួ	gluten traces	
due to possible cross contamination risks despite controlling nuts and allergens.						
Reference	Issue	Date	Amended By	Authorised By	Page	
REC 3.6.3 MCAB50G/50GMILKMANCG	8	23.9.2021	Jack Gibson	Karen Neale	1 of 4	

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	551	(Kcal)	Data - 23.9.2021
Energy	2301	(kJ)	Data - 23.9.2021
Total Fat	32.9	(g)	Data - 23.9.2021
of which are Saturates	19.9	(g)	Data - 23.9.2021
Total Carbohydrate	55	(g)	Data - 23.9.2021
of which are sugars	52.6	(g)	Data - 23.9.2021
Dietary Fibre	1.9	(g)	Data - 23.9.2021
Protein	7.5	(g)	Data - 23.9.2021
Salt	0.23	(g)	Data - 23.9.2021
Sodium	0.09	(g)	Data - 23.9.2021

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	Ν	Ν	
Egg & Egg Derivatives	Ν	N	
Mustard and Mustard Derivatives	Ν	N	
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	Ν	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivaties	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	Ν	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
Shellfish & Shellfish Derivatives	Ν	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	Ν	N	
Sulphites	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Ν	Contains Milk
Coeliacs	Ν	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	Ν	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	Available at Premium Price
Cocoa Horizons	Ν	Available at Premium Price

Genetically Modified Organisms

Supplier Comp	Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified						
Organisms							
Reference	Issue	Date	Amended By	Authorised By	Page		
REC 3.6.3	REC 3.6.3						
MCAB50G/50GMILKMANCG	8	23.9.2021	Jack Gibson	Karen Neale	2 of 4		

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 Taint	
Eroo fra	m physical and chemical cross of	ontomination	

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		Frescht III Z5g

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

Specification Completed By :

Name: Jack Gibson Job Title: Food Safety Administrator Date: 23.9.2021 Authorised By: Karen Neale Signed: K Neale Date: 23.9.2021

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	Amended By	Authorised By	Page
REC 3.6.3					
MCAB50G/50GMILKMANCG	8	23.9.2021	Jack Gibson	Karen Neale	3 of 4

PROMO50GMGF, PROMO50GMSF, PROMO50GMBF, PROMO50GMFCPGF, PROMO50GMFCPSF, PROMO50GMFCPBF, BM50GPWXMA, VAL50GMC, TRIOHE50G, TRIO50GXMASFABR, TRIO50GXMASFS, 1BARABA, 1BARABG, 1BARABL, 1BARABM, 1BARABT, 1BARABC, 1BARABE, 1BARABF, 1BARABJ, 1BARABK, 1BARABS, 1BARABN, 1BARABP, 1BARABR, 1BARABBB, 1BARABJFY, 1BARABTY, 1BARABB, 1BARABD, 1BARABH, 1BARABI, 1BARABO, 1BARABQ, 1BARABV, 1BARABW, 1BARABX, 1BARABY, 1BARABZ, 1BARABFL, 1BARABBD, 1BARABGB, 1BARABIHU

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3					
MCAB50G/50GMILKMANCG	8	23.9.2021	Jack Gibson	Karen Neale	4 of 4