

Supplied By Details

Name:	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lind	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	Manufactured/Packed on site		
Accreditation:	BRC			

GENERAL PRODUCT INFORMATION

Product Name:	British Milk Chocolate Blood Orange Truffles (Cocoa Horizons)
Weight:	108g
Weight Legislation:	Average
Supplier Code:	LUXBMBOCB
Barcode:	5055540733920
Country of Origin:	UK
Commodity Code:	1806901100
Product Description:	Orange Flavour Soft Centre Coated in British Milk Chocolate
Shelf Life:	9 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:

Sugar, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Natural Flavourings, Emulsifiers (<u>Soya</u> Lecithin, Sunflower Lecithin)

Milk Chocolate contains 34% Cocoa Solids, Milk Solids 21% min

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	570	(Kcal)	Data - 03/03/2021
Energy	2383	(kJ)	Data - 03/03/2021
Total Fat	37.7	(g)	Data - 03/03/2021
of which are Saturates	20.1	(g)	Data - 03/03/2021
Total Carbohydrate	49.6	(g)	Data - 03/03/2021
of which are sugars	48.5	(g)	Data - 03/03/2021
Dietary Fibre	2.4	(g)	Data - 03/03/2021
Protein	6.3	(g)	Data - 03/03/2021
Salt	0.16	(g)	Data - 03/03/2021
Sodium	0.06	(g)	Data - 03/03/2021

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?	
Celery & Celery Derivaties	N	N		
Egg & Egg Derivatives	Ν	Ν		
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	Ν	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	Ν	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	Y	

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 Dull Coating Excessive misshape	
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%		
Aroma	Orange	Any Foreign or off-aroma	
Texture	Smooth, Creamy	Any Foreign Texture	
Flavour	Orange	Any Foreign Flavour or Taint	
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Free from physical and chemical cross contamination

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By :

Name: Sarah Gullen Job Title: Compliance Officer Date: 03.03.21 Authorised By: Carol Oldbury Signed: C Oldbury Date: 03.03.21

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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