

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 - Rose Eastwood	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site	✓		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	British Milk Chocolate Irish Cream Truffles (Cocoa Horizons)
Weight:	12g
Weight Legislation:	Average
Supplier Code:	LUXBMICCB
Barcode:	5055540733937
Country of Origin:	UK
Commodity Code:	1806901100
Product Description:	Irish Cream Flavour Soft centered Filling coated in Milk Chocolate with a White Chocolate Stripe
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, 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, Emulsifiers (<u>Soya</u> Lecithin, Sunflower Lecithin), Natural Flavourings.

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

May contain Traces of Nuts

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.

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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	571	(Kcal)	Data - 07/04/2021
Energy	2389	(kJ)	Data - 07/04/2021
Total Fat	37.8	(g)	Data - 07/04/2021
of which are Saturates	20.0	(g)	Data - 07/04/2021
Total Carbohydrate	49.6	(g)	Data - 07/04/2021
of which are sugars	48.5	(g)	Data - 07/04/2021
Dietary Fibre	2.4	(g)	Data - 07/04/2021
Protein	6.3	(g)	Data - 07/04/2021
Salt	0.16	(g)	Data - 07/04/2021
Sodium	0.06	(g)	Data - 07/04/2021

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	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	Υ	

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		
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, Irish Cream	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		
Enterobacteriacae	<10	≥100		
E. Coli	≤10	≥100		
Salmonella spp. Detection	ND in 25g	Present in 25g		

10.00.00	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: Rose Eastwood

Job Title: Food Safety Administrator

Date: 07.04.21

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 07.04.21

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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Reason for Change: First Issue **Uncontrolled When Printed**