

## **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:	Milk Chocolate Egg
Weight:	75g
Weight Legislation:	Average
Supplier Code:	PROM75GMCGFTET
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806903900
<b>Product Description:</b>	Hollow Milk Chocolate Egg
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 WORKIS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

#### **INGREDIENTS DECLARATION:**

Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Soya Lecithin

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% 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 PROM75GMCGFTET	1	7.4.2022	Jack Gibson	Karen Neale	1 of 3

Reason for Change: First Issue Uncontrolled When Printed

# **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	551	(Kcal)	Data - 7.4.2022	
Energy	2301	(kJ)	Data - 7.4.2022	
Total Fat	32.9	(g)	Data - 7.4.2022	
of which are Saturates	19.9	(g)	Data - 7.4.2022	
Total Carbohydrate	55	(g)	Data - 7.4.2022	
of which are sugars	52.6	(g)	Data - 7.4.2022	
Dietary Fibre	1.9	(g)	Data - 7.4.2022	
Protein	7.5	(g)	Data - 7.4.2022	
Salt	0.23	(g)	Data - 7.4.2022	
Sodium	0.09	(g)	Data - 7.4.2022	

## 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 Derivatives	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	N	Available at Premium Price

# **Genetically Modified Organisms**

Supplier Complies with U	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 PROM75GMCGFTET 1 7.4.2022 Jack Gibson Karen Neale 2 of 3							

Reason for Change: First Issue Uncontrolled When Printed

### 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	Flavour That Of Chocolate Any Foreign Flavour				
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 25g	Present in 25g
Detection	ND III 23g	riesent in 23g

10.00.00	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 Officer

Date: 7.4.2022

Authorised By: Karen Neale

Signed: K Neale Date: 7.4.2022

**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 PROM75GMCGFTET	1	7.4.2022	Jack Gibson	Karen Neale	3 of 3

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