

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:	Dark Chocolate Cinder
Weight:	130g
Weight Legislation:	Average
Supplier Code:	CINBAG, CINTAG - See Page 4 For Full List
Barcode:	AOR
Country of Origin:	GB
Commodity Code:	1806905000
Product Description:	Honeycomb Chunks Coated in Dark Chocolate
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:

Honeycomb Cinder Toffee 50.5% (Sugar, Glucose Syrup, Bicarbonate of Soda, Rice Flour), Dark Chocolate 49.5% (Cocoa Mass, Sugar, Cocoa Butter, Natural Vanilla Flavouring, Emulsifier: **Soya** Lecithin).

Dark Chocolate contains 53% Cocoa Solids

May Contains Traces of Milk Protein

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	470	(Kcal)	Data - 19.4.2022	
Energy	1974	(kJ)	Data - 19.4.2022	
Total Fat	17.4	(g)	Data - 19.4.2022	
of which are Saturates	10.1	(g)	Data - 19.4.2022	
Total Carbohydrate	73.4	(g)	Data - 19.4.2022	
of which are sugars	52.3	(g)	Data - 19.4.2022	
Dietary Fibre	4.9	(g)	Data - 19.4.2022	
Protein	3.3	(g)	Data - 19.4.2022	
Salt	0.55	(g)	Data - 19.4.2022	
Sodium	0.21	(g)	Data - 19.4.2022	

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	N	Υ	Cross Contamination Possible
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	Υ	Υ	Less Than 10 Parts per Million

<u>Is This Product Suitable For The Following?</u>

	Y/N	If No, Reason Why
Vegetarians	Υ	
Vegans	Υ	
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 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	Crunchy	Any Foreign Texture					
Flavour	That of Chocolate Honeycomb	Any Foreign Flavour or Taint					
Free fro	Free from physical and chemical cross contamination						

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 25 a	Procent in 2Eq	
Detection	ND in 25g	Present in 25g	

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

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Officer

Date: 19.4.2022

Authorised By: Karen Neale

Signed: K Neale Date: 19.4.2022

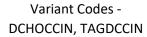
N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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:

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