



Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
Telephone:	01754 896667		
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk	
	NPD - Jack Gibson	npd@hameschocolates.co.uk	
Product Info:	Factored Goods	<input type="checkbox"/>	Manufactured/Packed on site ✓
Accreditation:	BRC		

GENERAL PRODUCT INFORMATION

Product Name:	White Chocolate Lollipop with Liquorice Allsorts
Weight:	51g
Weight Legislation:	Average
Supplier Code:	LOLLIQ
Barcode:	5055540705194
Country of Origin:	GB
Commodity Code:	1704903000
Product Description:	White Chocolate Lollipop with Liquorice Allsorts Decoration
Shelf Life:	9 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Liquorice Allsorts 41% (Sugar, Treacle, **Wheat** Flour (With Added Calcium Carbonate, Iron, Niacin, Thiamin), Glucose Syrup, Desiccated Coconut, Vegetable Oils (Palm, Coconut), Beef Gelatine, Cornflour, Humectant (Glycerol), Colours (Plain Caramel, Curcumin, Paprika Extract), Fat Reduced Cocoa Powder, Liquorice Extract, Glazing Agent (Beeswax), Flavourings, Spirulina Concentrate, Fruit And Vegetable Concentrates (Blackcurrant, Carrot, Radish))

Contains Liquorice – people suffering from hypertension should avoid excessive consumption

Allergen information : For Allergens see **Bold** and Underlined

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	493	(Kcal)	Data - 20.12.2021
Energy	2067	(kJ)	Data - 20.12.2021
Total Fat	23.3	(g)	Data - 20.12.2021
of which are Saturates	14.1	(g)	Data - 20.12.2021
Total Carbohydrate	66	(g)	Data - 20.12.2021
of which are sugars	58.6	(g)	Data - 20.12.2021
Dietary Fibre	0	(g)	Data - 20.12.2021
Protein	4.3	(g)	Data - 20.12.2021
Salt	0.34	(g)	Data - 20.12.2021
Sodium	0.14	(g)	Data - 20.12.2021

Allergens

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

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	N	Contains Gelatine
Vegans	N	Contains Milk, Beeswax, Gelatine
Coeliacs	N	Contains Wheat
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 legislation 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, Chewy, Creamy	Any Foreign Texture
Flavour	That of Chocolate, Liquorice	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
Enterobacteriaceae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

Storage Instructions:	Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended Storage Temperature: 15 - 20° C.
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Specification Completed By : Name: Jack Gibson
Job Title: Food Safety Officer
Date: 20.12.2021
Authorised By: Karen Neale
Signed: *K Neale*
Date: 20.12.2021

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:

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