



## Product Specification

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd	
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD	
<b>Telephone:</b>	01754 896667	
<b>Contacts:</b>	Director - Carol Oldbury	<a href="mailto:Carol.Oldbury@hameschocolates.co.uk">Carol.Oldbury@hameschocolates.co.uk</a>
	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>
	NPD - Sarah Gullen	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>
<b>Accreditation:</b>	<b>BRC - Grade AA</b>	

### GENERAL PRODUCT INFORMATION

<b>Product Name:</b>	Heritage Bar - Chocolate Brownie
<b>Weight:</b>	100g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	HBCHB
<b>Barcode:</b>	5055540705460
<b>Country of Origin:</b>	UK
<b>Product Description:</b>	Milk Chocolate Bar with Brownie Pieces
<b>Shelf Life:</b>	12 Months
<b>Minimum Shelf Life</b>	4 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Batch number / date produced (day/month). Eg 01725/1809

### INGREDIENTS DECLARATION:

<p>Milk Chocolate (Sugar, Whole <b><u>Milk</u></b> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <b><u>Soya</u></b> Lecithin), Chocolate Brownie 7% (White Granulated Sugar, Sweetened Condensed <b><u>Milk</u></b> (<b><u>Milk</u></b>, Sugar), Fondant (Sugar, Glucose, Water), Glucose Syrup, Palm Oil, Cocoa Powder, Belgian Chocolate (Cocoa Mass, Sugar, Cocoa Butter, <b><u>Soya</u></b> Lecithin, Natural Vanilla Flavouring), Butter Oil (<b><u>Milk</u></b>), Vegetable Glycerine E422)</p> <p>Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min</p> <p>Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p>
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**We cannot guarantee this product to be completely free of peanuts, nuts, wheat or gluten traces due to possible cross contamination risks despite controlling nuts and allergens.**

Reference	Issue	Date	Written By	Authorised By	Page
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## Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	531	(Kcal)	Data - 28/05/2019
Energy	2223	(kJ)	Data - 28/05/2019
Total Fat	30.4	(g)	Data - 28/05/2019
of which are Saturates	18.2	(g)	Data - 28/05/2019
Total Carbohydrate	56.7	(g)	Data - 28/05/2019
of which are sugars	55.1	(g)	Data - 28/05/2019
Dietary Fibre	2.4	(g)	Data - 28/05/2019
Protein	6	(g)	Data - 28/05/2019
Salt	0.18	(g)	Data - 28/05/2019
Sodium	0.07	(g)	Data - 28/05/2019

## 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	N	Y	Cross Contamination Possible
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	Y	
Vegans	N	Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Available at Premium Price
UTZ MB	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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Reason for Change: New Template Used, Nutritional Updated,  
Quid Added

Uncontrolled When Printed

## **PHYSICAL STANDARDS**

<b>Parameter</b>	<b>Acceptable Quality Standards</b>	<b>Reject Quality Standards</b>
<b>Appearance</b>	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
<b>Aroma</b>	That of Chocolate	Any Foreign or off-aroma
<b>Texture</b>	Chewy	Any Foreign Texture
<b>Flavour</b>	That of Chocolate	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## **MICROBIOLOGICAL STANDARDS**

<b>Test</b>	<b>Target</b>	<b>Report</b>
TVC	<1000	>5000
Yeast & Moulds	<50	>100
Enterobacteriaceae	<10	>10
E. Coli	<10	>10
Salmonella spp. Detection	ND in 25g	Present in 25g

Specification Completed By :

Name: Sarah Gullen  
Job Title: Food Safety Administrator  
Date: 28.05.19  
Authorised By: Carol Oldbury  
Signed: C Oldbury  
Date: 28.05.19

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