

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Linc	lawthorn 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	☐ Manufactured/Packed on site ✓	,		
Accreditation:	BRC	•			

General Product Information

<u>seneral Froduct information</u>					
Product Name:	Yesteryear Hanging Bags - Foam Bananas				
Weight:	80g				
Weight Legislation:	Average				
Supplier Code:	YESTHB, SOUVHB - See Page 4 For Full List				
Barcode:	N/A				
Country of Origin:	GB				
Commodity Code:	1704909919				
Product Description:	Banana Flavour Foam Sweets				
Shelf Life:	6 Months				
Minimum Shelf Life	3 Months				
On Delivery:	3 WOUTHIS				
BBE & Batch Code	Specific date eg Best Before 18/09/18				
Format:	Julian System e.g. 20209				

Ingredients Declaration

Sugar, Glucose Syrup, Water, Dextrose, Beef Gelatine, Cornflour, Colour: Curcumin, Flavouring

May Contain Milk and Nuts

Allergen information: For Allergens see **Bold** and <u>Underlined</u>

We cannot guarantee this product to be completely free of milk, peanuts, nuts, soya, wheat or gluten 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	376	(Kcal)	Supplier Calculation
Energy	1599	(kJ)	Supplier Calculation
Total Fat	0.3	(g)	Supplier Calculation
of which are Saturates	0.1	(g)	Supplier Calculation
Total Carbohydrate	90.5	(g)	Supplier Calculation
of which are sugars	81.1	(g)	Supplier Calculation
Dietary Fibre	0.5	(g)	Supplier Calculation
Protein	2.9	(g)	Supplier Calculation
Salt	0.02	(g)	Supplier Calculation
Sodium	0.008	(g)	Supplier Calculation

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	Υ	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	N	Υ	Cross Contamination Possible
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	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 Gelatine
Lactose Intolerant*	N	May Contain Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
Rainforest Alliance MB	N	Not Certified
Cocoa Horizons	N	Not Certified

^{*} Please ask to see our milk statement

Claims: The labelling, substantiation and decision making of all claims for private label products is the brand owner's responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations in the country of sale prior to making labelling and claims decisions for your products.

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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	Banana	Any Foreign or off-aroma			
Texture	Chewy	Any Foreign Texture			
Flavour	Banana	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	Not Detected in 25g	Detected in 25g

Storage Instructions

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

Genetically Modified Organisms

Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Officer

Date: 23.6.2022

Authorised By: Karen Neale

Signed: K Neale Date: 23.6.2022

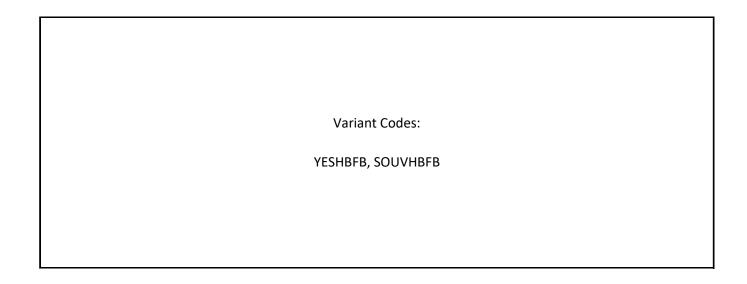
N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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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