



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:	Liquorice Allsorts (100g)
Weight:	100g
Weight Legislation:	Average
Supplier Code:	PCH/YESSWEETST/YESTHB/SOUVHB - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	Assorted Liquorice and Coconut Sweets with Fruit Flavoured Jelly Buttons
Shelf Life:	6 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:

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	376	(Kcal)	Supplier Calculation
Energy	1592	(kJ)	Supplier Calculation
Total Fat	4.7	(g)	Supplier Calculation
of which are Saturates	3.2	(g)	Supplier Calculation
Total Carbohydrate	80.1	(g)	Supplier Calculation
of which are sugars	63.7	(g)	Supplier Calculation
Dietary Fibre	1.8	(g)	Supplier Calculation
Protein	2.4	(g)	Supplier Calculation
Salt	0.53	(g)	Supplier Calculation
Sodium	0	(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	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	N	Y	Cross Contamination Possible
Gluten & Gluten Derivatives	Y	Y	Liquorice Allsorts
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	N	Y	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	<i>If No, Reason Why</i>
Vegetarians	N	Contains Gelatine
Vegans	N	Contains Gelatine, Beeswax
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	Not Certified
Cocoa Horizons	N	Not Certified

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	Liquorice	Any Foreign or off-aroma
Texture	Chewy	Any Foreign Texture
Flavour	Liquorice, Coconut	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: 21.2.2022
Authorised By: Karen Neale
Signed: *K Neale*
Date: 21.2.2022

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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Variant Codes - HOUXLA, HOUSLA, YESHBALL, SOUVHBALL

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