

Supplied By Details

Accreditation:	BRC			
Product Info:	Factored Goods	Manufactured/Packed on site	✓	
	NPD - Jack Gibson	npd@hameschocolates.co.uk		
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk		
Telephone:	01754 896667	1754 896667		
Address:	Hawthorn Road, Skegness, Linc	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		

General Product Information

Product Name:	Christmas Pudding Truffle with Holly Decoration
Weight:	13g per truffle
Weight Legislation:	Average
Supplier Code:	TBC
Barcode:	TBC
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Milk Chocolate Truffle with Christmas Pudding Flavouring with Sugar Decoration
Shelf Life:	9 months
Minimum Shelf Life	3 Months
On Delivery:	3 WORLDS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate 42.26% (Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithin including Soya, Natural Vanilla Flavouring), Filling 42.25% (Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Sugar, Skimmed Milk Powder, Milk Sugar, Fat Reduced Cocoa Powder, Emulsifier: Lecithin including Soya, Natural Flavouring), White Chocolate 11.97% (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier: Lecithin including Soya, Natural Vanilla Flavouring), Decoration 3.52% (Sugar, Glucose Syrup, Non Hydrogenated Palm Oil, Invert Sugar Syrup, Water, Emulsifiers: E414, E471, Humectant: E422, Stabiliser: E415, Spirulina Powder; Colours: E100, E153, E160a, E163).

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min

May Contain 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	564	(Kcal)	Data - 22/07/2022
Energy	2357	(kJ)	Data - 22/07/2022
Total Fat	35.3	(g)	Data - 22/07/2022
of which are Saturates	19.1	(g)	Data - 22/07/2022
Total Carbohydrate	54.5	(g)	Data - 22/07/2022
of which are sugars	52.5	(g)	Data - 22/07/2022
Dietary Fibre	1.6	(g)	Data - 22/07/2022
Protein	5.8	(g)	Data - 22/07/2022
Salt	0.17	(g)	Data - 22/07/2022
Sodium	0.07	(g)	Data - 22/07/2022

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	Υ	Υ	In Chocolate & Filling
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Υ	Υ	In Chocolate & Filling
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	Υ	
Vegans	N	Contains Milk
Lactose Intolerant*	N	Contains 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	Available at Premium Price
Cocoa Horizons N Available at Premium Price		Available at Premium Price

^{*} 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	That Of Chocolate	Any Foreign or off-aroma		
Texture	Smooth with a crunchy decoration	Any Foreign Texture		
Flavour	Chocolate / Christmas Pudding	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: Karen Neale

Job Title: Technical Manager

Date: 22/07/2022

Authorised By: Karen Neale

Signed: K Neale

Date: 22/07/2022

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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