

Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Linco	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	Manufactured/Packed on site	✓		
Accreditation:	BRC	·			

General Product Information

Product Name:	Milk Chocolate with Mini Mallows Hot Chocolate Bombe RA MB
Weight:	42g
Weight Legislation:	Average
Supplier Code:	PROMOHCBOMB, HCBOMB - See Page 4 For Full List
Barcode:	AOR
Country of Origin:	GB
Commodity Code:	1806907010
Product Description:	Hollow Milk Chocolate Bombe Containing Marshmallows
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 WOULTS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate 90.48% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithin including <u>Soya</u>, Natural Vanilla Flavouring), Mini Marshmallows 9.52% (Glucose-Fructose Syrup; Sugar; Pork Gelatine; Maize Starch; Flavouring; Colours: E100, E120)

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	Units Per Serving Weight of Bombe + 300ml Full Fat Milk	Calculated by Supplier Data/Analysis
Energy	529	(Kcal)	417	22.6.2022
Energy	2213	(kJ)	1745	22.6.2022
Total Fat	29.7	(g)	23.3	22.6.2022
of which are Saturates	18	(g)	14.5	22.6.2022
Total Carbohydrate	57	(g)	38	22.6.2022
of which are sugars	53.7	(g)	36.7	22.6.2022
Dietary Fibre	1.7	(g)	0.7	22.6.2022
Protein	7.2	(g)	13.2	22.6.2022
Salt	0.2	(g)	0.38	22.6.2022
Sodium	0.08	(g)	0.15	22.6.2022

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
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Υ	Υ	In Chocolate
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	N	Υ	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	N	Contains Gelatine and E120
Vegans	N	Contains Milk, Gelatine and E120
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	Υ	
Cocoa Horizons	N	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, Creamy and Soft	Any Foreign Texture			
Flavour	That of Chocolate Mallows	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: 22.6.2022

Authorised By: Karen Neale

Signed: K Neale Date: 22.6.2022

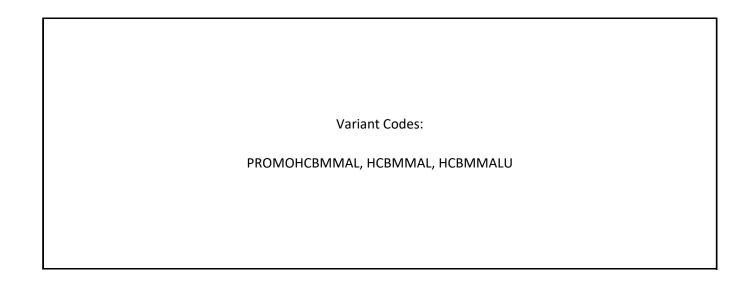
N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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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