

Supplied By Details

- Jack Gibson	Karen.Neale@hameschocolates.co.uk npd@hameschocolates.co.uk Manufactured/Packed on site	✓	
nnical - Karen Neale			
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Hames Chocolates Ltd			

General Product Information

Spotty Bar - Jelly Beans
96g
Average
SPOTJB
5060125906057
GB
1806329000
Milk Chocolate Bar Decorated with White Chocolate and Jelly Beans
9 Months
3 Months
Specific date eg Best Before 18/09/18
Julian System e.g. 20209

Ingredients Declaration

Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithin including <u>Soya</u>), Jelly Beans 14.58% (Sugar, Glucose Syrup, Cornflour, Acid (Citric Acid), Glazing Agent (Carnauba Wax), Sunflower Oil, Colours (Anthocyanins, Lutein, Carotenes), Flavourings, Stabiliser (Gum Arabic), Plant Concentrates (Safflower, Spirulina), White Chocolate (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: Lecithin including <u>Soya</u>, Natural Vanilla Flavouring)

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	524	(Kcal)	Data - 3.8.2022
Energy	2190	(kJ)	Data - 3.8.2022
Total Fat	28.2	(g)	Data - 3.8.2022
of which are Saturates	17	(g)	Data - 3.8.2022
Total Carbohydrate	60.1	(g)	Data - 3.8.2022
of which are sugars	53.5	(g)	Data - 3.8.2022
Dietary Fibre	1.6	(g)	Data - 3.8.2022
Protein	6.4	(g)	Data - 3.8.2022
Salt	0.2	(g)	Data - 3.8.2022
Sodium	0.08	(g)	Data - 3.8.2022

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivatives	N	N	
Egg & Egg Derivatives	N	N	
Lupin & Lupin 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	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
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

* 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	Parameter Acceptable Quality Standards Reject Quality Sta			
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, Chewy	Any Foreign Texture		
Flavour	That Of Chocolate, Fruity	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: 3.8.2022 Authorised By: Carol Oldbury Signed: C Oldbury Date: 3.8.2022

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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