

# **Product Specification - Hot Chocolate Bombe**

## **Supplied By Details**

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

## **GENERAL PRODUCT INFORMATION**

Product Name:	Mocha Hot Chocolate Bombe (Rainforest Alliance)
Weight:	40g
Weight Legislation:	Average
Supplier Code:	НСВМОС
Barcode:	5055540733524
Country of Origin:	UK
Commodity Code:	1806907010
Product Description:	Mocha Flavour Milk Chocolate
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

#### **INGREDIENTS DECLARATION:**

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Milk Chocolate 99.30			wder, Cocoa Butter, Co vouring ), Natural Flav	ocoa Mass, Emulsifier: <u>s</u> ourings.	<b>Soya</b> Lecithin,		
	Milk Chocol	late contains 3	30% Cocoa Solids, Milk	Solids 18% min			
	Allergen in	formation : Fo	or Allergens see <b>Bold</b> a	nd <u>Underlined</u>			
We cannot guarante	•		0	nd <u>Underlined</u> s, nuts, soya, wheat or a	gluten traces		
÷	e this produ	ict to be comp	pletely free of peanuts		-		
-	e this produ	ict to be comp	pletely free of peanuts	, nuts, soya, wheat or	-		

<b>Nutritional Information</b>	Hot Chocolate Bombe			
Nutrient	Units/100g	Units	UNITS PER SERVING (Weight of Bombe + 300ml of Full Fat Milk)	Calculated by Supplier Data /Analysis
Energy	551	(Kcal)	417	Data - 17.12.2020
Energy	2299	(kJ)	1742	Data - 17.12.2020
Total Fat	32.6	(g)	24	Data - 17.12.2020
of which are Saturates	19.8	(g)	14.9	Data - 17.12.2020
Total Carbohydrate	55.3	(g)	36.4	Data - 17.12.2020
of which are sugars	52.2	(g)	35.1	Data - 17.12.2020
Dietary Fibre	1.9	(g)	0.8	Data - 17.12.2020
Protein	7.4	(g)	13.2	Data - 17.12.2020
Salt	0.22	(g)	0.39	Data - 17.12.2020
Sodium	0.09	(g)	0.15	Data - 17.12.2020

## **Allergens**

Substances	Contains? Y/N	Possible Contaminati on? Y/N	If Present In Which Materials?	
Celery & Celery Derivaties	Ν	N		
Egg & Egg Derivatives	Ν	N		
Mustard and Mustard Derivatives	Ν	N		
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible	
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible	
Sesame Seeds & Sesame Derivatives	Ν	N		
Soya & Soya Derivatives	Y	Y	In Chocolate	
Gluten & Gluten Derivaties	Ν	Y	Cross Contamination Possible	
Lupin & Lupin Derivatives	Ν	N		
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate	
Shellfish & Shellfish Derivatives	Ν	N		
Fish & Fish Derivatives	Ν	Ν		
Molluscs & Molluscs Derivatives	Ν	N		
Sulphites	Ν	Y	Cross Contamination Possible	

## Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Ν	Contains Milk
Coeliacs	N	Not Tested
Kosher	Ν	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	N	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Y	
Cocoa Horizons	Ν	Available at Premium Price

# Genetically Modified Organisms

Supplier Complies with UK/EC legalisation 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	That Of Chocolate	Any Foreign or off-aroma	
Texture	Smooth, Creamy	Any Foreign Texture	
Flavour	That of Chocolate, Coffee	Any Foreign Flavour or Taint	
Eroo fro	m physical and chemical cross of	ontamination	

### Free from physical and chemical cross contamination

## MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By :

Name: Rose Eastwood Job Title: Food Safety Administrator Date: 17.12.2020 Authorised By: Carol Oldbury Signed: C Oldbury Date: 17.12.2020

**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:

Reference	Issue	Date	Written By	Authorised By	Page
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