

Supplied By Details

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Name:	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Lir	colnshire, 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 Salted Caramel Hot Chocolate Stirrer
Weight:	35g
Weight Legislation:	Average
Supplier Code:	Salted Caramel Stirrer - See Page 4 For Full List
Barcode:	5055540726960
Country of Origin:	GB
Commodity Code:	1806907010
Product Description:	Salted Caramel Milk Chocolate
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate 98.62% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin), Natural Caramel Flavouring, Sea Salt

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

Allergen information: For Allergens see **Bold** and <u>Underlined</u>

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	UNITS PER SERVING (35g + 300ml of full fat	Calculated by Supplier Data/Analysis
Energy	543	(Kcal)	388	Data - 12.7.2021
Energy	2269	(kJ)	1621	Data - 12.7.2021
Total Fat	32.4	(g)	22.3	Data - 12.7.2021
of which are Saturates	19.6	(g)	13.9	Data - 12.7.2021
Total Carbohydrate	54.2	(g)	33.3	Data - 12.7.2021
of which are sugars	51.8	(g)	32.5	Data - 12.7.2021
Dietary Fibre	1.9	(g)	0.7	Data - 12.7.2021
Protein	7.4	(g)	12.8	Data - 12.7.2021
Salt	0.82	(g)	0.58	Data - 12.7.2021
Sodium	0.32	(g)	0.23	Data - 12.7.2021

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	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 Derivaties	N	Y	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	Υ	
Vegans	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
UTZ MB / Rainforest Alliance	N	Available at Premium Price
Cocoa Horizons	N	Available at Premium Price

Genetically Modified Organisms

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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 Stand					
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	Salted Caramel	Any Foreign Flavour or Taint				
Free from p	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.	ND in 25 a	Procent in 25g
Detection	ND in 25g	Present in 25g

10.00.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20°

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 12.7.2021

Authorised By: Karen Neale

Signed: K Neale Date: 12.7.2021

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: HCSSC, CCH	CSSC, NTHCSSC, HA 1FESTIV		HC, PROMOHC	SSC, 1STAGHCSS	SC,
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