



## Product Specification - Hot Chocolate Stirrer

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd		
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
<b>Telephone:</b>	01754 896667		
<b>Contacts:</b>	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>	
	NPD - Jack Gibson	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>	
<b>Product Info:</b>	<b>Factored Goods</b> <input type="checkbox"/>	<b>Manufactured/Packed on site</b>	✓
<b>Accreditation:</b>	<b>BRC</b>		

### GENERAL PRODUCT INFORMATION

<b>Product Name:</b>	Vegan Milk Chocolate Hot Chocolate Stirrer
<b>Weight:</b>	35g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	HCSMLKV
<b>Barcode:</b>	505554073338
<b>Country of Origin:</b>	UK
<b>Commodity Code:</b>	1806907010
<b>Product Description:</b>	Plant Based Cocoa Stirrer
<b>Shelf Life:</b>	12 Months
<b>Minimum Shelf Life : On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Julian System e.g. 20209

### INGREDIENTS DECLARATION:

Sugar, Cocoa Butter, Cocoa Mass, Rice Powder (Rice Syrup, Rice Flour), Dietary Fibre (Inulin), Emulsifier: **Soya** Lecithin, Natural Cocoa Flavouring, Natural Vanilla Flavouring.

May Contain Traces of Milk Protein

Allergen information : For Allergens see **Bold** and Underlined

**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.**

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 b HCSMLKV	2	25.06.2021	Rose Eastwood	Karen Neale	1 of 3

## Nutritional Information

Nutrient	Hot Chocolate Stirrer			Calculated by Supplier Data /Analysis
	Units/100g	Units	UNITS PER SERVING (35g + 300ml of Full Fat Milk)	
Energy	529	(Kcal)	UNITS PER SERVING CAN VARY DEPENDENT ON TYPE OF PLANT BASED ALTERNATIVE TO MILK USED.	Data 25.06.2021
Energy	2213	(kJ)		Data 25.06.2021
Total Fat	33.1	(g)		Data 25.06.2021
of which are Saturates	19.8	(g)		Data 25.06.2021
Total Carbohydrate	49.7	(g)		Data 25.06.2021
of which are sugars	38.1	(g)		Data 25.06.2021
Dietary Fibre	12.7	(g)		Data 25.06.2021
Protein	2	(g)		Data 25.06.2021
Salt	0.19	(g)		Data 25.06.2021
Sodium	0.08	(g)		Data 25.06.2021

## 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	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	N	Y	Cross Contamination Possible
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	Y	
Vegans	Y	
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	Y	

## Genetically Modified Organisms

Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms					
Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 b HCSMLKV	2	25.06.2021	Rose Eastwood	Karen Neale	2 of 3

## **PHYSICAL STANDARDS**

<b>Parameter</b>	<b>Acceptable Quality Standards</b>	<b>Reject Quality Standards</b>
<b>Appearance</b>	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
<b>Aroma</b>	That Of Chocolate	Any Foreign or off-aroma
<b>Texture</b>	Smooth	Any Foreign Texture
<b>Flavour</b>	That of Chocolate	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## **MICROBIOLOGICAL STANDARDS**

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

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

Specification Completed By :                      Name: Rose Eastwood  
Job Title: Food Safety Administrator  
Date: 25.06.2021  
Authorised By: Karen Neale  
Signed: K Neale  
Date: 25.06.2021

**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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 b HCSMLKV	2	25.06.2021	Rose Eastwood	Karen Neale	3 of 3

