

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lind	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 Lollipop with White Chocolate Butterfly
Weight:	45g
Weight Legislation:	Average
Supplier Code:	ELOL01
Barcode:	5055540703916
Country of Origin:	GB
Commodity Code:	1806903900
Product Description:	Milk Chocolate Lollipop with White Chocolate Butterfly
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Milk Chocolate 66.67% (Sugar, Whole<u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring), White Chocolate 33.33% (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin)

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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Reason for Change: Updated template, nutritionals, ingredients and weight

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	559	(Kcal)	Data - 16.8.2021
Energy	2334	(kJ)	Data - 16.8.2021
Total Fat	34	(g)	Data - 16.8.2021
of which are Saturates	20.6	(g)	Data - 16.8.2021
Total Carbohydrate	55.4	(g)	Data - 16.8.2021
of which are sugars	53.4	(g)	Data - 16.8.2021
Dietary Fibre	1.3	(g)	Data - 16.8.2021
Protein	6.8	(g)	Data - 16.8.2021
Salt	0.22	(g)	Data - 16.8.2021
Sodium	0.09	(g)	Data - 16.8.2021

<u>Allergens</u>

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	Ν	Ν	
Egg & Egg Derivatives	Ν	Ν	
Mustard and Mustard Derivatives	Ν	Ν	
Nuts and Nut Derivatives	Ν	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	Ν	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivatives	Ν	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	Ν	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
Shellfish & Shellfish Derivatives	Ν	Ν	
Fish & Fish Derivatives	Ν	Ν	
Molluscs & Molluscs Derivatives	Ν	Ν	
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	Ν	Not Tested
Kosher	Ν	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	Ν	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	Available at Premium Price
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	Any Foreign Flavour or Taint	
Eroo fra	m physical and chemical cross of	ontomination	

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 25g	Present in 25g
Detection	ND III 25g	Flesent in z5g

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

Specification Completed By :

Name: Jack Gibson Job Title: Food Safety Administrator Date: 16.8.2021 Authorised By: Karen Neale Signed: K. Neale Date: 16.8.2021

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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