

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:	Milk Chocolate Lollipop with a White Chocolate Ducks
Weight:	42g
Weight Legislation:	Average
Supplier Code:	ELOL05
Barcode:	506025908358
Country of Origin:	ик
Commodity Code:	1806901900
Product Description:	Milk Chocolate Lollipop with two White Chocolate Ducks
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 (Suga	ar, Whole <u>M</u>	l <u>ilk</u> Powder, C	ocoa Butter, Cocoa Ma	ss, Emulsifier: <u>Soya</u> Leci	thin, Natural		
Vanilla Flavouring),	Vanilla Flavouring), White Chocolate 28.57% (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Natural Vanilla Flavouring, Emulsifier: <u>Soya</u> Lecithin)						
	Milk Chocolate contains 30% Cocoa Solids, Milk Soilds 18% min						
	Allorgon ir	formation . F	or Allorgons soo Bold o	nd Lindorlingd			
			or Allergens see Bold a				
-				, nuts, soya, wheat or g			
due to po	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	558	(Kcal)	Data - 04/03/2021
Energy	2329	(kJ)	Data - 04/03/2021
Total Fat	33.9	(g)	Data - 04/03/2021
of which are Saturates	20.5	(g)	Data - 04/03/2021
Total Carbohydrate	55.3	(g)	Data - 04/03/2021
of which are sugars	53.3	(g)	Data - 04/03/2021
Dietary Fibre	1.4	(g)	Data - 04/03/2021
Protein	6.9	(g)	Data - 04/03/2021
Salt	0.22	(g)	Data - 04/03/2021
Sodium	0.09	(g)	Data - 04/03/2021

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	Y	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Y	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	Ν	N	
Soya & Soya Derivatives	Y	Y	In Chocolate
Gluten & Gluten Derivaties	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	N	
Milk and Milk Derivatives - Cow	Y	Y	In Chocolate
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
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	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

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	
Eree fro	m nhysical and chemical cross o	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: Sarah Gullen Job Title: Compliance Officer Date: 04.03.21 Authorised By: Carol Oldbury Signed: C Oldbury Date: 04.03.21

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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