



Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd		
Address:	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	<input type="checkbox"/> Manufactured/Packed on site	✓
Accreditation:	BRC		

General Product Information

Product Name:	Jelly Rings
Weight:	100g
Weight Legislation:	Average
Supplier Code:	YESTHB, SOUVHB - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1704906500
Product Description:	Fruit Flavour Jelly Shapes
Shelf Life:	6 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Glucose Syrup, Sugar, Beef and Pork Gelatine, Modified Potato Starch, Acid: Citric Acid; Flavourings, Vegetable Oils (Palm), Glazing Agents: Carnauba Wax, Beeswax; Fruit and Vegetable Concentrates (Safflower, Lemon, Radish, Blackcurrant, Carrot); Colours: E100, E120, E133, E160a, E160c

May contain Nuts

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

We cannot guarantee this product to be completely free of milk, peanuts, nuts, soya, wheat or gluten due to possible cross contamination risks despite controlling nuts and allergens.

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 JELLYRING100G	1	2.8.2022	Jack Gibson	Carol Oldbury	1 of 4

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	334	(Kcal)	Supplier Calculation
Energy	1420	(kJ)	Supplier Calculation
Total Fat	0.2	(g)	Supplier Calculation
of which are Saturates	0.2	(g)	Supplier Calculation
Total Carbohydrate	75	(g)	Supplier Calculation
of which are sugars	55	(g)	Supplier Calculation
Dietary Fibre	6.6	(g)	Supplier Calculation
Protein	0	(g)	Supplier Calculation
Salt	0.12	(g)	Supplier Calculation
Sodium	0.016	(g)	Supplier Calculation

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	N	Y	Cross Contamination Possible
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	<i>If No, Reason Why</i>
Vegetarians	N	Contains Gelatine
Vegans	N	Contains Gelatine & Beeswax
Lactose Intolerant*	N	May Contain Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
Rainforest Alliance MB	N	Not Certified
Cocoa Horizons	N	Not Certified

* Please ask to see our milk statement

Claims: The labelling, substantiation and decision making of all claims for private label products is the brand owner's responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations in the country of sale prior to making labelling and claims decisions for your products.

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 JELLYRING100G	1	2.8.2022	Jack Gibson	Carol Oldbury	2 of 4

Physical Standards

Parameter	Acceptable Quality Standards	Reject Quality Standards
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
Aroma	Fruity	Any Foreign or off-aroma
Texture	Chewy	Any Foreign Texture
Flavour	Fruity	Any Foreign Flavour or Taint
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. Detection	Not Detected in 25g	Detected in 25g

Storage Instructions

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

Genetically Modified Organisms

Supplier Complies with UK/EC legislation to ensure absence of Genetically Modified Organisms

Specification Completed By :

Name: Jack Gibson

Job Title: Food Safety Officer

Date: 2.8.2022

Authorised By: Carol Oldbury

Signed: *C Oldbury*

Date: 2.8.2022

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	Created By	Authorised By	Page
REC 3.6.3 JELLYRING100G	1	2.8.2022	Jack Gibson	Carol Oldbury	3 of 4

Variant Codes:

YESHBFR, SOUVHBFR

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 JELLYRING100G	1	2.8.2022	Jack Gibson	Carol Oldbury	4 of 4