

Product Specification - Hot Chocolate

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd				
Address:	Hawthorn Road, Skegness, Linc	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD				
Telephone:	01754 896667	1754 896667				
Contacts:	Technical - Karen Neale	Technical - Karen Neale Karen.Neale@hameschocolates.co.uk				
	NPD - Jack Gibson	NPD - Jack Gibson npd@hameschocolates.co.uk				
Product Info:	Factored Goods	Factored Goods 🛛 🗌 Manufactured/Packed on site 🔹				
Accreditation:	BRC	· · · · · · · · · · · · · · · · · · ·				

General Product Information

Product Name:	Bulk Catering - Dark Hot Chocolate Shavings RA MB
Weight:	1kg
Weight Legislation:	Average
Supplier Code:	HDPHCSDCZ
Barcode:	5055540735597
Country of Origin:	GB
Commodity Code:	1806907010
Product Description:	Dark Hot Chocolate Shavings RA MB
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	S Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithin including Soya, Natural Vanilla Flavouring

Dark Chocolate contains 53% Cocoa Solids

May Contain Nuts and Milk

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

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.

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Nutritional Information

Nutrient		l lucito	Units Per Serving 35g	Calculated by Supplier	
Nuthent	Units/100g Units		+ 300ml Full Fat Milk	Data/Analysis	
Energy	544	(Kcal)	385	11.10.2022	
Energy	2269	(kJ)	1610	11.10.2022	
Total Fat	33.9	(g)	22.7	11.10.2022	
of which are Saturates	20.4	(g)	14	11.10.2022	
Total Carbohydrate	49.6	(g)	31.5	11.10.2022	
of which are sugars	44.7	(g)	29.7	11.10.2022	
Dietary Fibre	7.7	(g)	2.7	11.10.2022	
Protein	5.9	(g)	12.3	11.10.2022	
Salt	0.006	(g)	0.3	11.10.2022	
Sodium	N/A	(g)	0.12	11.10.2022	

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	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Y	*(If served with plant based milk)
Lactose Intolerant*	N	May Contain Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim) N Not Certified		Not Certified
Organic N Not Certified		Not Certified
Fair Trade	N	Not Certified
Rainforest Alliance MB	Y	
Cocoa Horizons	N	Available at Premium Price

* 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.

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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			
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: 11.10.2022 Authorised By: Karen Neale Signed: K. Neale Date: 11.10.2022

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:

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