



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

Ingredients Declaration

<p>Sugar, Vegetable Fat (Palm), Whey Powder (from Milk), Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Emulsifier: Lecithin including Soya, Natural Flavourings, Natural Colour: Carmine</p> <p>May contain Nuts</p> <p>Allergen information : For Allergens see Bold and <u>Underlined</u></p>
--

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 PORKYPIGS100G	1	14.11.2022	Jack Gibson	Karen Neale	1 of 4

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	522	(Kcal)	Supplier Data - 14.11.2022
Energy	2186	(kJ)	Supplier Data - 14.11.2022
Total Fat	26.9	(g)	Supplier Data - 14.11.2022
of which are Saturates	23.2	(g)	Supplier Data - 14.11.2022
Total Carbohydrate	66.4	(g)	Supplier Data - 14.11.2022
of which are sugars	52.7	(g)	Supplier Data - 14.11.2022
Dietary Fibre	0.5	(g)	Supplier Data - 14.11.2022
Protein	3.8	(g)	Supplier Data - 14.11.2022
Salt	0.25	(g)	Supplier Data - 14.11.2022
Sodium	0.1	(g)	Supplier Data - 14.11.2022

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 Candy
Gluten & Gluten Derivatives	Y	Y	In Candy
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Y	In Candy
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	N	Contains Carmine
Vegans	N	Contains Milk and Carmine
Lactose Intolerant*	N	Contains Milk
Coeliacs	N	Contains Wheat
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 PORKYPIGS100G	1	14.11.2022	Jack Gibson	Karen Neale	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	Strawberry	Any Foreign or off-aroma
Texture	Smooth, Creamy	Any Foreign Texture
Flavour	Strawberry	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: 14.11.2022
Authorised By: Karen Neale
Signed: *K Neale*
Date: 14.11.2022

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 PORKYPIGS100G	1	14.11.2022	Jack Gibson	Karen Neale	3 of 4

Variant Codes:

SOUVHBPIG, YESHBPINKP

Reference	Issue	Date	Created By	Authorised By	Page
REC 3.6.3 PORKYPIGS100G	1	14.11.2022	Jack Gibson	Karen Neale	4 of 4