



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:	Sentiments Chocolate & Truffle Assortment Ballotin
Weight:	150g
Weight Legislation:	Average
Supplier Code:	CHOCBAL, CBAL01EW, SENTIBAL, SPAN, STAGBAL - For Full List see Page 4
Barcode:	N/A
Country of Origin:	UK
Commodity Code:	1806901100
Product Description:	A Selection of Milk, Dark and White Chocolates
Shelf Life:	9 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:

Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Vegetable Fat (Palm, Sunflower, Rapeseed, Coconut) in varying proportions, Glucose Syrup, Skimmed **Milk** Powder, **Milk** Sugar, Fat Reduced Cocoa Powder, Sweetened Condensed Skimmed **Milk**, Emulsifier: **Soya** Lecithin, Natural Flavourings, Brown Sugar, Invert Sugar Syrup, Bicarbonate Of Soda, Salt, Emulsifier: E471, Juice Concentrates (Mango, Beetroot, Raspberry), Cocoa Nibs, Sea Salt, Ethanol 0.0076%, Acidifier: Citric Acid, Colours Plant Concentrates (Carrot, Pumpkin), Rice Flour.

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min

Dark Chocolate contains 53% Cocoa Solids min

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

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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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	544	(Kcal)	Data -18/09/2021
Energy	2262	(kJ)	Data -18/09/2021
Total Fat	32.7	(g)	Data -18/09/2021
of which are Saturates	17.4	(g)	Data -18/09/2021
Total Carbohydrate	58.1	(g)	Data -18/09/2021
of which are sugars	51.4	(g)	Data -18/09/2021
Dietary Fibre	1.9	(g)	Data -18/09/2021
Protein	5.6	(g)	Data -18/09/2021
Salt	0.22	(g)	Data -18/09/2021
Sodium	0.09	(g)	Data -18/09/2021

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	Y	Y	In Chocolate
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	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 legislation 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, Crunchy, Gooley	Any Foreign Texture
Flavour	That of Chocolate, 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	ND in 25g	Present in 25g

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

Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 18/09/2021

Authorised By: Karen Neale

Signed: K Neale

Date: 18/09/2021

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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