

## **Supplied By Details**

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Line	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	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:	Valentine - 6 Red Foiled Milk Chocolate Hearts (Presented in Printed White Box Card)
Weight:	N/A
Weight Legislation:	Average
Supplier Code:	VALHRTCARD
Barcode:	N/A
Country of Origin:	UK
Commodity Code:	18069019
<b>Product Description:</b>	Milk Chocolate
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

### **INGREDIENTS DECLARATION:**

Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring.

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

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

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	539	(Kcal)	Data - 20.01.2021
Energy	2256	(kJ)	Data - 20.01.2021
Total Fat	31.5	(g)	Data - 20.01.2021
of which are Saturates	18.9	(g)	Data - 20.01.2021
Total Carbohydrate	55.9	(g)	Data - 20.01.2021
of which are sugars	54.9	(g)	Data - 20.01.2021
Dietary Fibre	2.5	(g)	Data - 20.01.2021
Protein	6.4	(g)	Data - 20.01.2021
Salt	0.18	(g)	Data - 20.01.2021
Sodium	0.07	(g)	Data - 20.01.2021

## **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	Υ	Cross Contamination Possible	
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible	
Sesame Seeds & Sesame Derivatives	N	N		
Soya & Soya Derivatives	Υ	Υ	In Chocolate	
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Υ	In Chocolate	
Shellfish & Shellfish Derivatives	N	N		
Fish & Fish Derivatives	N	N		
Molluscs & Molluscs Derivatives	N	N		
Sulphites	N	Υ	Cross Contamination Possible	

# <u>Is This Product Suitable For The Following?</u>

	Y/N	If No, Reason Why
Vegetarians	Υ	
Vegans	N	Contains Milk
Coeliacs	N	Not Tested
Kosher	Kosher N Not Certified	
Halal (Muslim)	(Muslim) N Not Certified	
Organic	N	Not Certified
Fair Trade	Fair Trade N Not Certified	
UTZ MB / Rainforest Alliance	N	Available at Premium Price
Cocoa Horizons N Available at Premium		Available at Premium Price

# **Genetically Modified Organisms**

Supplier Complies with UI	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 A		Any Foreign Flavour or Taint			
Free from p	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

10.00.00	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: Rose Eastwood

Job Title: Food Safety Administrator

Date: 20.01.2021

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 20.01.2021

**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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Reason for Change: First Issue Uncontrolled When Printed