



## Product Specification

### Supplied By Details

<b>Name:</b>	Hames Chocolates Ltd		
<b>Address:</b>	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
<b>Telephone:</b>	01754 896667		
<b>Contacts:</b>	Technical - Karen Neale	<a href="mailto:Karen.Neale@hameschocolates.co.uk">Karen.Neale@hameschocolates.co.uk</a>	
	NPD - Jack Gibson	<a href="mailto:npd@hameschocolates.co.uk">npd@hameschocolates.co.uk</a>	
<b>Product Info:</b>	<b>Factored Goods</b>	<input type="checkbox"/>	<b>Manufactured/Packed on site</b> ✓
<b>Accreditation:</b>	<b>BRC</b>		

### GENERAL PRODUCT INFORMATION

<b>Product Name:</b>	6 Chocolate Box
<b>Weight:</b>	70g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	See Page 4 for Full List of Codes
<b>Barcode:</b>	N/A
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806901900
<b>Product Description:</b>	A Selection of Milk, Dark and White Chocolates
<b>Shelf Life:</b>	9 Months
<b>Minimum Shelf Life On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Julian System e.g. 20209

### INGREDIENTS DECLARATION:

<p>Sugar, Vegetable Fat (Palm, Sunflower, Rapeseed, Shea) in varying proportions, Cocoa Butter, Whole <b><u>Milk</u></b> Powder, Cocoa Mass, Skimmed <b><u>Milk</u></b> Powder, <b><u>Milk</u></b> Sugar, Fat Reduced Cocoa Powder, Natural Flavourings, Emulsifier: <b><u>Soya</u></b> Lecithin, Brown Sugar, Glucose Syrup, Sea Salt, Cocoa Powder, Bicarbonate of Soda, Acidity Regulator: E524, E501i, Rice Flour.</p> <p style="text-align: center;">Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min Dark Chocolate contains 53% Cocoa Solids min</p> <p style="text-align: center;">Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p>
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**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	555	(Kcal)	Data - 1.12.2021
Energy	2314	(kJ)	Data - 1.12.2021
Total Fat	33.6	(g)	Data - 1.12.2021
of which are Saturates	18.2	(g)	Data - 1.12.2021
Total Carbohydrate	55.8	(g)	Data - 1.12.2021
of which are sugars	52.6	(g)	Data - 1.12.2021
Dietary Fibre	2.1	(g)	Data - 1.12.2021
Protein	5.6	(g)	Data - 1.12.2021
Salt	0.31	(g)	Data - 1.12.2021
Sodium	0.12	(g)	Data - 1.12.2021

## 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, Creamy, Crunchy	Any Foreign Texture
Flavour	That of Chocolate, Fruit Flavours, Cinder	Any Foreign Flavour or Taint
<b>Free from physical and chemical cross contamination</b>		

## 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

<b>Storage Instructions:</b>	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 Officer  
Date: 1.12.2021  
Authorised By: Karen Neale  
Signed: *K Neale*  
Date: 1.12.2021

**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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**A Selection of Milk, Dark and White Chocolates:- Dark Lime and Cornish Sea Salt Square, Milk Honeycomb Parcel, White Lemon Truffle, Cocoa Dusted Milk Truffle, Milk Sweet Orange Truffle, Milk Butterscotch Square.**

VARIANT CODES:

PROMO6CHOCBROFPWBX, PROMO6CHOCBSFPWBX, PROMO6CHOCCOPFPWBX,  
 PROMO6CHOCFCDPAQBX, PROMO6CHOCFCDPAQBXRIB, PROMO6CHOCFCDPBBX,  
 PROMO6CHOCFCDPBBXRIB, PROMO6CHOCFCDPBLBX, PROMO6CHOCFCDPBLBXRIB,  
 PROMO6CHOCFCDPMBX, PROMO6CHOCFCDPMBXRIB, PROMO6CHOCFCDPBRBX,  
 PROMO6CHOCFCDPBRBXRIB, PROMO6CHOCFCDPCMBX, PROMO6CHOCFCDPCMBXRIB,  
 PROMO6CHOCFCDPEPBX, PROMO6CHOCFCDPEPBXRIB, PROMO6CHOCFCDPGLDBX,  
 PROMO6CHOCFCDPGLDBXRIB, PROMO6CHOCFCDPLIBX, PROMO6CHOCFCDPLIBXRIB,  
 PROMO6CHOCFCDPOBX, PROMO6CHOCFCDPOBXRIB, PROMO6CHOCFCDPRBX,  
 PROMO6CHOCFCDPRBXRIB, PROMO6CHOCFCDPSBX, PROMO6CHOCFCDPSBXRIB,  
 PROMO6CHOCFCDPWBX, PROMO6CHOCFCDPWBXAQRIB, PROMO6CHOCFCDPWBXBRI,  
 PROMO6CHOCFCDPWBXBRRIB, PROMO6CHOCFCDPWBXFRIB, PROMO6CHOCFCDPWBXGLDRIB,  
 PROMO6CHOCFCDPWBXLNBRIB, PROMO6CHOCFCDPWBXLORIB, PROMO6CHOCFCDPWBXNBRIB,  
 PROMO6CHOCFCDPWBXOGRIB, PROMO6CHOCFCDPWBXORIB, PROMO6CHOCFCDPWBXRBRIB,  
 PROMO6CHOCFCDPWBXRPRIB, PROMO6CHOCFCDPWBXRIRIB, PROMO6CHOCFCDPWBXSGRIB,  
 PROMO6CHOCFCDPWBXSHGRIB, PROMO6CHOCFCDPWBXSPRIB, PROMO6CHOCFCDPWBXWHRIB,  
 PROMO6CHOCFCDPWBXWIRIB, PROMO6CHOCFPAQBAL, PROMO6CHOCFPAQBQX, PROMO6CHOCFPBBAL,  
 PROMO6CHOCFPBBX, PROMO6CHOCFPBLBAL, PROMO6CHOCFPBLBX, PROMO6CHOCFPBMBAL,  
 PROMO6CHOCFPBMBX, PROMO6CHOCFPBRBAL, PROMO6CHOCFPBRBX, PROMO6CHOCFPCMBAL,  
 PROMO6CHOCFPCMBX, PROMO6CHOCFPEPBAL, PROMO6CHOCFPEPBX, PROMO6CHOCFPLDBAL,  
 PROMO6CHOCFPLDBX, PROMO6CHOCFPOBX, PROMO6CHOCFPRBAL, PROMO6CHOCFPRBX,  
 PROMO6CHOCFPSBAL, PROMO6CHOCFPSBX, PROMO6CHOCFPWBAL, PROMO6CHOCGLKFPWBX,  
 PROMO6CHOCGGRFPWBX, PROMO6CHOCGOFFPWBX, PROMO6CHOCGPFPPWBX,  
 PROMO6CHOCGPURFPWBX, PROMO6CHOCMBLKFPWBX, PROMO6CHOCMBRFPWBX,  
 PROMO6CHOCMCFPWBX, PROMO6CHOCMDBFPWBX, PROMO6CHOCMDPFPWBX,  
 PROMO6CHOCMGLDFPWBX, PROMO6CHOCMGRFPWBX, PROMO6CHOCMLPFPWBX,  
 PROMO6CHOCMPURFPWBX, PROMO6CHOCMRFPWBX, PROMO6CHOCMSFPWBX,  
 PROMO6CHOCMTBFPWBX, PROMO6CHOCMTDBFPWBX, PROMO6CHOCMTDRFPWBX,  
 PROMO6CHOCMTGRFPWBX, PROMO6CHOCMTGROFPWBX, PROMO6CHOCMTLBFPPWBX,  
 PROMO6CHOCMTPURFPWBX, PROMO6CHOCPLAINWBX, PROMO6CHOCRGFPWBX

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