

Supplied By Details

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

General Product Information

Product Name:	100g Milk Chocolate Heritage Bar
Weight:	100g
Weight Legislation:	Average
Sumplian Codes	BUTPROD, CENT, LLEAT, LUXHB, NEWPROD, NTPROD, PCPLC, PROMOHBLITH,
Supplier Code:	PROMOMCHBFPBX - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1806329000
Product Description:	Solid Milk Chocolate Bar
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Sugar, Whole <u>Milk</u> Pov	vder, Cocoa B	-	s, Natural Vanilla Flavo <u>Soya</u>	ouring, Emulsifier: Lecit	hin includinរ្
	Milk Chocol	ate Contains Cocc	oa Solids 30%, Milk Sol	ids 18% Min	
		May co	ontain Nuts		
	Allergen in	formation : For A	llergens see Bold and	Underlined	
We cannot guarantee	this product	to be completely	free of milk, peanuts	, nuts, soya, wheat or g	luten due to
-	-		despite controlling n		
poss					
Poss Reference	Issue	Date	Amended By	Authorised By	Page

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	551	(Kcal)	Data - 4.2.2023
Energy	2301	(kJ)	Data - 4.2.2023
Total Fat	32.9	(g)	Data - 4.2.2023
of which are Saturates	19.9	(g)	Data - 4.2.2023
Total Carbohydrate	55	(g)	Data - 4.2.2023
of which are sugars	52.6	(g)	Data - 4.2.2023
Dietary Fibre	1.9	(g)	Data - 4.2.2023
Protein	7.5	(g)	Data - 4.2.2023
Salt	0.23	(g)	Data - 4.2.2023
Sodium	0.09	(g)	Data - 4.2.2023

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	Ν	
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
Lactose Intolerant*	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
Rainforest Alliance MB	N	Available at Premium Price
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	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: 4.2.2023 Authorised By: Karen Neale Signed: K Neale Date: 4.2.2023

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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Variant Codes:

HBMBUT, HBMHCBUT, HERITMCPN, LLHBM, HBM, HSHBMBB, HBBROWNBP, WESTAMH, EDCHBMCB, CGMCHB, 50023709, HBBROWNGL, PROMOHBMLITH, PROMOHBMCAQBX, PROMOHBMCCMBX, PROMOHBMCEPBX, PROMOHBMCBMBX, PROMOHBMCGLDBX, PROMOHBMCLIBX, PROMOHBMCOBX, PROMOHBMCRBX, PROMOHBMCSBX, PROMOHBMCBGFPWBX, PROMOHBMCBBX, PROMOHBMCBLBX, PROMOHBMCBRBX, PROMOHBMCPURBX

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