

**Supplied By Details** 

Name:	Hames Chocolates Ltd				
Address:	Hawthorn Road, Skegness, Linc	lawthorn 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	☐ Manufactured/Packed on site ✓			
Accreditation:	BRC	•			

#### **General Product Information**

General Froduct IIII	
Product Name:	White Mice (100g)
Weight:	100g
Weight Legislation:	Average
Supplier Code:	YESTHB, SOUVHB, PCH, YESSWEETST - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	White Chocolate Flavour Candy
Shelf Life:	6 Months
Minimum Shelf Life	3 Months
On Delivery:	13 IVIOITUIS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

## **Ingredients Declaration**

Sugar, Vegetable Fat (Palm), Whey Powder (from <u>Milk</u>), <u>Wheat</u> Flour (with Calcium, Iron, Niacin, Thiamin), Emulsifier: Lecithin including <u>Soya</u>, Natural Flavourings

May contain Nuts

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

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.

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# **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	522	(Kcal)	Data - 23.3.2023
Energy	2186	(kJ)	Data - 23.3.2023
Total Fat	26.9	(g)	Data - 23.3.2023
of which are Saturates	23.2	(g)	Data - 23.3.2023
Total Carbohydrate	66.4	(g)	Data - 23.3.2023
of which are sugars	52.7	(g)	Data - 23.3.2023
Dietary Fibre	0.5	(g)	Data - 23.3.2023
Protein	3.8	(g)	Data - 23.3.2023
Salt	0.25	(g)	Data - 23.3.2023
Sodium	0.1	(g)	Data - 23.3.2023

#### **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	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 White Mice
Gluten & Gluten Derivatives	Υ	Υ	In White Mice
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Υ	Υ	In White Mice
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	N	Υ	Cross Contamination Possible

## **Is This Product Suitable For The Following?**

	Y/N	If No, Reason Why
Vegetarians	Υ	
Vegans	N	Contains Milk
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

<sup>\*</sup> 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 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: 23.3.2023

Authorised By: Karen Neale

Signed: K Neale Date: 23.3.2023

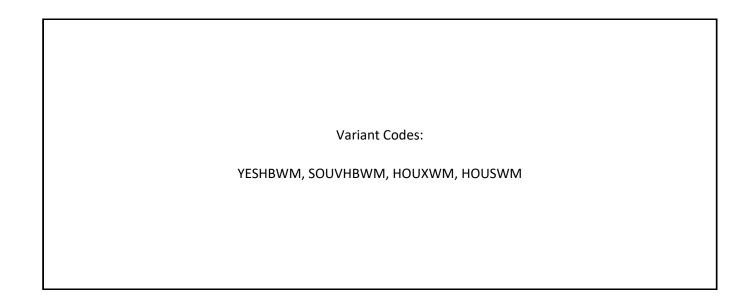
**N.B.** As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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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