



## 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>	Sea Salted Caramel Milk Chocolate Cinder
<b>Weight:</b>	130g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	CINBAG, CINTAG - <b>See Page 4 For Full List</b>
<b>Barcode:</b>	Available on Request
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	1806905000
<b>Product Description:</b>	Honeycomb Chunks Coated in Seasalted Caramel Flavour Milk Chocolate
<b>Shelf Life:</b>	9 Months
<b>Minimum Shelf Life On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code Format:</b>	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

### Ingredients Declaration

<p>Honeycomb Cinder Toffee 57% (Sugar, Glucose Syrup, Bicarbonate of Soda, Rice Flour), Salted Caramel Flavour Milk Chocolate 43% (Sugar, Whole <b>Milk</b> Powder, Cocoa Butter, Cocoa Mass, Natural Vanilla Flavouring, Emulsifier: Lecithin including <b>Soya</b>, Natural Caramel Flavouring, Sea Salt 0.1%)</p> <p>Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min</p> <p>May Contain Nuts and Gluten</p> <p>Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p> <p style="text-align: center;"><b>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.</b></p>					
Reference	Issue	Date	Amended By	Authorised By	Page
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## Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	463	(Kcal)	Data - 12.6.2023
Energy	1947	(kJ)	Data - 12.6.2023
Total Fat	14.8	(g)	Data - 12.6.2023
of which are Saturates	8.5	(g)	Data - 12.6.2023
Total Carbohydrate	78.8	(g)	Data - 12.6.2023
of which are sugars	56.6	(g)	Data - 12.6.2023
Dietary Fibre	2	(g)	Data - 12.6.2023
Protein	3.6	(g)	Data - 12.6.2023
Salt	0.7	(g)	Data - 12.6.2023
Sodium	0.3	(g)	Data - 12.6.2023

## 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	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	Y	Y	Less Than 10 Parts per Million

## 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	May Contain Gluten
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, Caramel	Any Foreign or off-aroma
Texture	Crunchy	Any Foreign Texture
Flavour	That Of Chocolate, Caramel, Salt	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	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: 12.6.2023  
Authorised By: Karen Neale  
Signed: *K Neale*  
Date: 12.6.2023

**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:

TAGMCSSCCIN, SCCHOCCIN

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