

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	awthorn Road, Skegness, Lincolnshire, PE25 3TD				
Name:	Hames Chocolates Ltd	Hames Chocolates Ltd				

General Product Information

Product Name:	Cinder Toffee
Weight:	100g
Weight Legislation:	Average
Supplier Code:	CINTAG, CINBAG - See Page 4 For Full List
Barcode:	Available on Request
Country of Origin:	GB
Commodity Code:	1704907500
Product Description:	Honeycomb Cinder Chunks
Shelf Life:	9 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

Ingredients Declar	ation				
	Sugar, (Glucose Syrup, Bi	carbonate Of Soda, Ric	e Flour	
		May contai	n Milk and Nuts		
		May conta			
	Allergen in	formation : For A	llergens see Bold and <u>I</u>	<u>Underlined</u>	
We cannot guarante	e this product	to be completely	free of milk, peanuts,	nuts, soya, wheat or g	luten due to
-	-		despite controlling nu		
pos					
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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	397	(Kcal)	Data - 12.6.2023
Energy	1684	(kJ)	Data - 12.6.2023
Total Fat	1.2	(g)	Data - 12.6.2023
of which are Saturates	0.9	(g)	Data - 12.6.2023
Total Carbohydrate	96.8	(g)	Data - 12.6.2023
of which are sugars	59.7	(g)	Data - 12.6.2023
Dietary Fibre	2.1	(g)	Data - 12.6.2023
Protein	0.7	(g)	Data - 12.6.2023
Salt	1.05	(g)	Data - 12.6.2023
Sodium	0.42	(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	N	Y	Cross Contamination Possible
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	N	Y	Cross Contamination Possible
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	Y	
Lactose Intolerant*	N	May Contain 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	Not Certified
Cocoa Horizons	N	Not Certified

* 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		
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape	
Aroma	That Of Cinder	Any Foreign or off-aroma	
Texture	Hard, Crunchy	Any Foreign Texture	
Flavour	That of Cinder	Any Foreign Flavour or Taint	
Free from	physical and chemical cross conta	amination	

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: Operations Co-Ordinator 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:

CINDER, TAGCIN

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Reason for Change: Amended template, nutritional information and may contain status Uncontrolled When Printed