



Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd		
Address:	Hawthorn 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	<input type="checkbox"/>	Manufactured/Packed on site ✓
Accreditation:	BRC		

General Product Information

Product Name:	Loose Truffles - 96 Dark Truffles with Split Decoration
Weight:	N/A
Weight Legislation:	Average
Supplier Code:	LOOSEDSPPLIT
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	Dark Chocolate Truffle with a Soft Centred Filling and Decoration
Shelf Life:	9 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code Format:	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

Ingredients Declaration

<p>Truffle Filling 41% (Sugar, Cocoa Mass, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Cocoa butter, Emulsifier: Lecithins (<u>Soya</u>), Natural Vanilla Flavouring), Dark Chocolate 37.5% (Cocoa Mass, Sugar, Cocoa butter, Natural Vanilla Flavouring , Emulsifier: Lecithins (<u>Soya</u>), Flakes 21.5% (Sugar, Cocoa Mass, Fat-Reduced Cocoa Powder, <u>Milk</u>fat, Emulsifier: Lecithins (<u>Soya</u>), Natural Vanilla Flavouring)</p> <p style="text-align: center;">Dark Chocolate contains 53% Cocoa Solids</p> <p style="text-align: center;">May Contain Nuts</p> <p style="text-align: center;">Allergen information : For Allergens see <u>Bold</u> and <u>Underlined</u></p>					
<p>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.</p>					
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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	538	(Kcal)	Data - 4.7.2023
Energy	2248	(kJ)	Data - 4.7.2023
Total Fat	32.3	(g)	Data - 4.7.2023
of which are Saturates	18.3	(g)	Data - 4.7.2023
Total Carbohydrate	52.7	(g)	Data - 4.7.2023
of which are sugars	49.1	(g)	Data - 4.7.2023
Dietary Fibre	6.3	(g)	Data - 4.7.2023
Protein	5.6	(g)	Data - 4.7.2023
Salt	0.06	(g)	Data - 4.7.2023
Sodium	0.02	(g)	Data - 4.7.2023

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 and Decoration
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Y	In Chocolate and Decoration
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	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: Operations Co-Ordinator

Date: 4.7.2023

Authorised By: Karen Neale

Signed: *K Neale*

Date: 4.7.2023

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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