

Supplied By Details

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

GENERAL PRODUCT INFORMATION

British Dark Chocolate Bar 56% (Cocoa Horizons)
80g
Average
LUXBD56%BRVF
5055540734125
ик
1806329000
Solid Dark Chocolate Bar
12 Months
3 Months
Specific date eg Best Before 18/09/18
Julian System e.g. 20209

INGREDIENTS DECLARATION:

Cocoa Mass, S	ugar, Cocoa	a Butter, Natu	ral Vanilla Flavouring , E	Emulsifier: Sunflower Le	cithin.		
	Da	rk Chocolate o	contains 56% Cocoa Sol	ids min			
	May Contain Traces of Nuts, Milk Protein and Soya						
Allergen information : For Allergens see Bold and Underlined							
We cannot guarantee this product to be completely free of peanuts, nuts, soya, wheat or gluten traces							
due to possible cross contamination risks despite controlling nuts and allergens.							
Reference	Issue	Date	Written By	Authorised By	Page		
REC 3.6.3 LUXBD56%BRVF	1	17.03.2021	Rose Eastwood	Carol Oldbury	1 of 3		

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	547	(Kcal)	Data - 17.03.2021
Energy	2290	(kJ)	Data - 17.03.2021
Total Fat	36.6	(g)	Data - 17.03.2021
of which are Saturates	21.9	(g)	Data - 17.03.2021
Total Carbohydrate	43.7	(g)	Data - 17.03.2021
of which are sugars	40.7	(g)	Data - 17.03.2021
Dietary Fibre	9.1	(g)	Data - 17.03.2021
Protein	5.7	(g)	Data - 17.03.2021
Salt	0.01	(g)	Data - 17.03.2021
Sodium	0.005	(g)	Data - 17.03.2021

Allergens

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?	
Celery & Celery Derivaties	Ν	N		
Egg & Egg Derivatives	Ν	N		
Mustard and Mustard Derivatives	N	N		
Nuts and Nut Derivatives	N	Y	Cross Contamination Possible	
Peanuts & Peanuts Derivatives	Ν	Y	Cross Contamination Possible	
Sesame Seeds & Sesame Derivatives	Ν	N		
Soya & Soya Derivatives	N	Y	Cross Contamination Possible	
Gluten & Gluten Derivaties	N	Y	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	N	Y	Cross Contamination Possible	
Shellfish & Shellfish Derivatives	Ν	N		
Fish & Fish Derivatives	Ν	N		
Molluscs & Molluscs Derivatives	Ν	N		
Sulphites	Ν	Y	Cross Contamination Possible	

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Y	
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
UTZ MB / Rainforest Alliance	N	Available at Premium Price
Cocoa Horizons	Y	

Genetically Modified Organisms

Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms							
Reference Issue Date Written By Authorised By Page							
REC 3.6.3 LUXBD56%BRVF	1	17.03.2021	Rose Eastwood	Carol Oldbury	2 of 3		

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	Free from physical and chemical cross contamination				

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By :

Name: Rose Eastwood Job Title: Food Safety Administrator Date: 17.03.2021 Authorised By: Carol Oldbury Signed: C Oldbury Date: 17.03.2021

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:

Reference	Issue	Date	Written By	Authorised By	Page
REC 3.6.3 LUXBD56%BRVF	1	17.03.2021	Rose Eastwood	Carol Oldbury	3 of 3