



## 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>	Hanging Bags - Fizzy Dummies
<b>Weight:</b>	100g
<b>Weight Legislation:</b>	Average
<b>Supplier Code:</b>	100G Fizzy Dummies - <a href="#">See Page 4 For Full List</a>
<b>Barcode:</b>	TBC
<b>Country of Origin:</b>	GB
<b>Commodity Code:</b>	TBC
<b>Product Description:</b>	Fruit Flavour Gummy Sweets with a Sour Coating
<b>Shelf Life:</b>	6 Months
<b>Minimum Shelf Life On Delivery:</b>	3 Months
<b>BBE &amp; Batch Code</b>	Specific date eg Best Before 18/09/18
<b>Format:</b>	Batch number / date produced (day/month). Eg 01725/1809

### Ingredients Declaration

Sugar, Glucose Syrup, **Wheat** Starch, Water, Modified Maize Starch, Modified Potato Starch, Acids (Malic Acid, Lactic Acid, Citric Acid), Acidity Regulator (Sodium Malate), Flavourings, Plant, Vegetable and Fruit Concentrates (Spirulina, Safflower, Black Carrot, Grape), Colours (Curcumin, Paprika Extract).

May Contain Nuts, Milk and Soya.

Allergen information : For Allergens see **Bold** and Underlined

**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.**

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 YESHbfd	3	16.02.24	Ryan Hurt	Karen Neale	1 of 4

## Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	342	(Kcal)	Supplier Calculation
Energy	1454	(kJ)	Supplier Calculation
Total Fat	0	(g)	Supplier Calculation
of which are Saturates	0	(g)	Supplier Calculation
Total Carbohydrate	85	(g)	Supplier Calculation
of which are sugars	58	(g)	Supplier Calculation
Dietary Fibre	0.1	(g)	Supplier Calculation
Protein	0.1	(g)	Supplier Calculation
Salt	0.27	(g)	Supplier Calculation
Sodium	0.108	(g)	Supplier Calculation

## 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	Y	Y	Within Dummies
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	N	Y	Cross Contamination Possible

## 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	Contains Gluten
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.

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 YESHbfd	3	16.02.24	Ryan Hurt	Karen Neale	2 of 4

### Physical Standards

Parameter	Acceptable Quality Standards	Reject Quality Standards
Appearance	Chipped <1% Broken Pieces <1% Visible Deep Cracking <1%	Dull Coating Excessive misshape
Aroma	Sweet	Any Foreign or off-aroma
Texture	Chewy	Any Foreign Texture
Flavour	Fruity	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: Ryan Hurt  
Job Title: Compliance Officer  
Date: 16.02.24  
Authorised By: Karen Neale  
Signed: *K Neale*  
Date:

**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	Amended By	Authorised By	Page
REC 3.6.3 YESHbfd	3	16.02.24	Ryan Hurt	Karen Neale	3 of 4

**Variant Codes:**

YESHBFD, SOUVHBFD

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 YESHBFD	3	16.02.24	Ryan Hurt	Karen Neale	4 of 4