

Supplied By Details

red Goods		Manufactured/Packed on site	✓
Jack Gibson		npd@hameschocolates.co.uk	
ical - Karen Neale		Karen.Neale@hameschocolates.co.uk	
896667			
norn Road, Skegness, Linco	olnshire	e, PE25 3TD	
Hames Chocolates Ltd			

General Product Information

Product Name:	Staff Appreciation Day - Vegan Friendly 4 Chocolate Truffle Box
Weight:	48g
Weight Legislation:	Average
Supplier Code:	IEPD
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Alternative to Milk Chocolate Truffles with Chocolate Filling
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

Plant Based Cocoa Confectionery 50% (Sugar, Cocoa (Cocoa Butter, Cocoa Mass), Rice Powder (Rice Syrup, Rice Starch, Rice Flour), Inulin, Emulsifier (Sunflower Lecithin)), Filling 50% (Sugar, Vegetable Fat (Sunflower, Olive), Chocolate (Sugar, Fat-Reduced Cocoa Powder, Cocoa Mass, Dextrose, Emulsifier: Lecithins, Natural Vanilla Flavouring))

May contain Nuts, Wheat, Gluten and Milk

Allergen information : For Allergens see **Bold** and <u>Underlined</u>

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.

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Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	546	(Kcal)	Data - 21.2.2024
Energy	2286	(kJ)	Data - 21.2.2024
Total Fat	33	(g)	Data - 21.2.2024
of which are Saturates	12.7	(g)	Data - 21.2.2024
Total Carbohydrate	57.3	(g)	Data - 21.2.2024
of which are sugars	48	(g)	Data - 21.2.2024
Dietary Fibre	2.3	(g)	Data - 21.2.2024
Protein	2.4	(g)	Data - 21.2.2024
Salt	0.03	(g)	Data - 21.2.2024
Sodium	0.01	(g)	Data - 21.2.2024

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	In Chocolate
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	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	May Ccontain Gluten/Wheat
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, Creamy	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: 21.2.2024 Authorised By: Karen Neale Signed: K Neale Date: 21.2.2024

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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