

**Supplied By Details** 

<u> </u>				
Name:	Hames Chocolates Ltd	Hames Chocolates Ltd		
Address:	Hawthorn Road, Skegness, Linc	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD		
Telephone:	01754 896667	01754 896667		
Contacts:	Technical - Karen Neale	Technical - Karen Neale Karen.Neale@hameschocolates.co.uk		
	NPD - Jack Gibson	npd@hameschocolates.co.uk		
Product Info:	Factored Goods	Manufactured/Packed on site		
Accreditation:	BRC	•		

#### **General Product Information**

Product Name:	Lemon Bon Bons 100g
Weight:	100g
Weight Legislation:	Average
Supplier Code:	YESHBLBB / SOUVHBLBB
Barcode:	TBC
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	Sugar Dusted Lemon Flavour Chewy Sweets
Shelf Life:	6 Months
Minimum Shelf Life	3 Months
On Delivery:	2 MOUTUS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

### **Ingredients Declaration**

Sugar, Glucose Syrup, Fully Hydrogenated Vegetable Fat (Coconut), Dextrose, Humectant: Sorbitols, Maltodextrin, Stabiliser: Gum Arabic, Acid: Citric Acid, Starch, Natural Flavouring, Emulsifier: Sucrose Esters of Fatty Acids, Colour: Curcumin.

May Contain Nuts, Milk and Soya.

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.

Reference	Issue	Date	Amended By	Authorised By	Page
REC 3.6.3 Lemon BonBons 100g	3	19.02.24	Ryan Hurt	Karen Neale	1 of 3

# **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	388	(Kcal)	Supplier Calculation
Energy	1641	(kJ)	Supplier Calculation
Total Fat	5.3	(g)	Supplier Calculation
of which are Saturates	5.3	(g)	Supplier Calculation
Total Carbohydrate	85	(g)	Supplier Calculation
of which are sugars	61	(g)	Supplier Calculation
Dietary Fibre	1.3	(g)	Supplier Calculation
Protein	0	(g)	Supplier Calculation
Salt	0.03	(g)	Supplier Calculation
Sodium	0.012	(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	Υ	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	N	Υ	Cross Contamination Possible
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	N	Υ	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	Υ	
Vegans	Υ	
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

<sup>\*</sup> 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 Lemon BonBons 100g	3	19.02.24	Ryan Hurt	Karen Neale	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	Lemon	Any Foreign or off-aroma		
Texture	Hard, Chewy	Any Foreign Texture		
Flavour	Lemon Any Foreign Flavour o			
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: Ryan Hurt

Job Title: Compliance Officer

Date: 19.02.24

Authorised By: Karen Neale

Signed: K Neale Date: 19.02.24

**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 Lemon BonBons 100g	3	19.02.24	Ryan Hurt	Karen Neale	3 of 3