

## **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**

Product Name:	British Seasalted Caramel Crown with Decoration (Cocoa Horizons)
Weight:	126g
Weight Legislation:	Average
Supplier Code:	LUXBMSCCCB
Barcode:	5055540733968
Country of Origin:	UK
Commodity Code:	1806901900
Product Description: Salted Caramel British Milk Chocolate Crowns with Decoration	
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:** 

Glucose Syrup, Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Sweetened Condensed Skimmed <u>Milk</u>, Vegetable Fat (Coconut), Colours: E172, E171), Emulsifer: E471, Salt, Natural Flavourings, Emulsifier: Sunflower Lecithin, Sea Salt 0.13%

Milk Chocolate contains 34% Cocoa Solids, Milk Solids 21% min

May contain traces of Soya

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

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 LUXBMSCCCB	1	03.03.21	Sarah Gullen	Carol Oldbury	1 of 3

## **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	478	(Kcal)	Data - 03/03/2021
Energy	2008	(kJ)	Data - 03/03/2021
Total Fat	25.5	(g)	Data - 03/03/2021
of which are Saturates	17.1	(g)	Data - 03/03/2021
Total Carbohydrate	55.9	(g)	Data - 03/03/2021
of which are sugars	42.9	(g)	Data - 03/03/2021
Dietary Fibre	1.8	(g)	Data - 03/03/2021
Protein	5.1	(g)	Data - 03/03/2021
Salt	0.51	(g)	Data - 03/03/2021
Sodium	0.2	(g)	Data - 03/03/2021

## **Allergens**

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

## Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Ν	Contains Milk
Coeliacs	Ν	Not Tested
Kosher	Ν	Not Certified
Halal (Muslim)	Ν	Not Certified
Organic	Ν	Not Certified
Fair Trade	Ν	Not Certified
UTZ MB / Rainforest Alliance	Ν	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 LUXBMSCCCB	1	03.03.21	Sarah Gullen	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, Gooey, Gritty	Any Foreign Texture	
Flavour	Salted Caramel	Any Foreign Flavour or Taint	
	m physical and chemical cross of	antomination	

## 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: Sarah Gullen Job Title: Compliance Officer Date: 03.03.21 Authorised By: Carol Oldbury Signed: C Oldbury Date: 03.03.21

**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 LUXBMSCCCB	1	03.03.21	Sarah Gullen	Carol Oldbury	3 of 3