



## 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>                   | Milk Irish Cream Hot Chocolate Stirrer               |
| <b>Weight:</b>                         | 35g  |
| <b>Weight Legislation:</b>             | Average  |
| <b>Supplier Code:</b>                  | HCSMCIC/PROMOHCSMCIC                                 |
| <b>Barcode:</b>                        | AOR  |
| <b>Country of Origin:</b>              | GB   |
| <b>Commodity Code:</b>                 | 1806907010   |
| <b>Product Description:</b>            | Hot Chocolate - Solid Milk Chocolate with Flavouring |
| <b>Shelf Life:</b>                     | 12 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>                         | Julian System e.g. 20209                             |

### Ingredients Declaration

|   |       |          |            |               |        |
|---|-------|----------|------------|---------------|--------|
| <p>Sugar, Whole <b><u>Milk</u></b> Powder, Cocoa Butter, Cocoa Mass, Natural Flavouring, Emulsifier: Lecithins (<b><u>Soya</u></b>)</p> <p>Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min</p> <p>May Contain Nuts</p> <p>Allergen information : For Allergens see <b>Bold</b> and <u>Underlined</u></p> <p><b>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.</b></p> |       |          |            |               |        |
| Reference   | Issue | Date     | Amended By | Authorised By | Page   |
| REC 3.6.3b HCSMCIC  | 4     | 5.4.2024 | Ryan Hurt  | Karen Neale   | 1 of 3 |

## Nutritional Information

| Nutrient               | Units/100g | Units  | Units Per Serving 35g<br>+ 300ml Full Fat Milk | Calculated by Supplier<br>Data/Analysis |
|------------------------|------------|--------|--|---|
| Energy                 | 548        | (Kcal) | 388  | 4.3.2024                                |
| Energy                 | 2290       | (kJ)   | 1622   | 4.3.2024                                |
| Total Fat              | 32.7       | (g)    | 22.3   | 4.3.2024                                |
| of which are Saturates | 19.8       | (g)    | 13.9   | 4.3.2024                                |
| Total Carbohydrate     | 54.7       | (g)    | 33.3   | 4.3.2024                                |
| of which are sugars    | 52.3       | (g)    | 32.5   | 4.3.2024                                |
| Dietary Fibre          | 1.9        | (g)    | 0.7  | 4.3.2024                                |
| Protein                | 7.5        | (g)    | 12.8   | 4.3.2024                                |
| Salt                   | 0.23       | (g)    | 0.38   | 4.3.2024                                |
| Sodium                 | 0.09       | (g)    | 0.15   | 4.3.2024                                |

## Allergens

| Substances                        | Contains?<br>Y/N | Possible<br>Contamination?<br>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           | Y                | Y                                 | In Chocolate                   |
| Gluten & Gluten Derivatives       | N                | Y                                 | Cross Contamination Possible   |
| Lupin & Lupin Derivatives         | N                | N                                 |                                |
| Milk and Milk Derivatives - Cow*  | Y                | Y                                 | In Chocolate                   |
| 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                 | N   | Contains Milk              |
| Lactose Intolerant*    | N   | Contains 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   | 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.

| Reference          | Issue | Date     | Amended By | Authorised By | Page   |
|--------------------|-------|----------|------------|---------------|--------|
| REC 3.6.3b HCSMCIC | 4     | 5.4.2024 | Ryan Hurt  | Karen Neale   | 2 of 3 |

## Physical Standards

| Parameter  | Acceptable Quality Standards                                  | Reject Quality Standards           |
|--|---|------------------------------------|
| Appearance   | Chipped <1%<br>Broken Pieces <1%<br>Visible Deep Cracking <1% | Dull Coating<br>Excessive misshape |
| Aroma  | That of Chocolate, Irish Cream                                | Any Foreign or off-aroma           |
| Texture  | Smooth<br>Creamy  | Any Foreign Texture                |
| Flavour  | That of Chocolate, Irish Cream                                | 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: Jack Gibson

Job Title: Operations Coordinator

Date: 5.4.2024

Authorised By: Karen Neale

Signed: *K Neale*

Date: 5.4.2024

**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:

| Reference          | Issue | Date     | Amended By | Authorised By | Page   |
|--------------------|-------|----------|------------|---------------|--------|
| REC 3.6.3b HCSMCIC | 4     | 5.4.2024 | Ryan Hurt  | Karen Neale   | 3 of 3 |