

Supplied By Details

Name	Hamas Chasalatas Itd				
Name:	Hames Chocolates Ltd	ames Chocolates Etd			
Address:	Hawthorn Road, Skegness, Linc	awthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	754 896667			
Contacts:	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

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Product Name:	30 Day Ramadan Calendar
Weight:	75g (Tolerance to be 75g - 90g, declared weight 75g)
Weight Legislation:	Average
Supplier Code:	RAMADAN - See page 4 for full list
Barcode:	TBC
Country of Origin:	GB
Commodity Code:	TBC
Product Description:	Solid Milk Chocolate Shapes
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
On Delivery:	3 WOUTHIS
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

Ingredients Declaration

Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (Soya), Natural Vanilla Flavouring

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min.

May Contain Nuts.

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	551	(Kcal)	Data - 20.05.2024
Energy	2301	(kJ)	Data - 20.05.2024
Total Fat	32.9	(g)	Data - 20.05.2024
of which are Saturates	19.9	(g)	Data - 20.05.2024
Total Carbohydrate	55	(g)	Data - 20.05.2024
of which are sugars	52.6	(g)	Data - 20.05.2024
Dietary Fibre	1.9	(g)	Data - 20.05.2024
Protein	7.5	(g)	Data - 20.05.2024
Salt	0.23	(g)	Data - 20.05.2024
Sodium	0.089	(g)	Data - 20.05.2024

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	Υ	Cross Contamination Possible
Peanuts & Peanuts Derivatives	N	Υ	Cross Contamination Possible
Sesame Seeds & Sesame Derivatives	N	N	
Soya & Soya Derivatives	Y	Υ	In Chocolate
Gluten & Gluten Derivatives	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow*	Y	Υ	In Chocolate
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	N	Υ	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why	
Vegetarians	Υ		
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.

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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	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: 20.05.2024

Authorised By: Karen Neale

Signed: K Neale Date: 20.05.2024

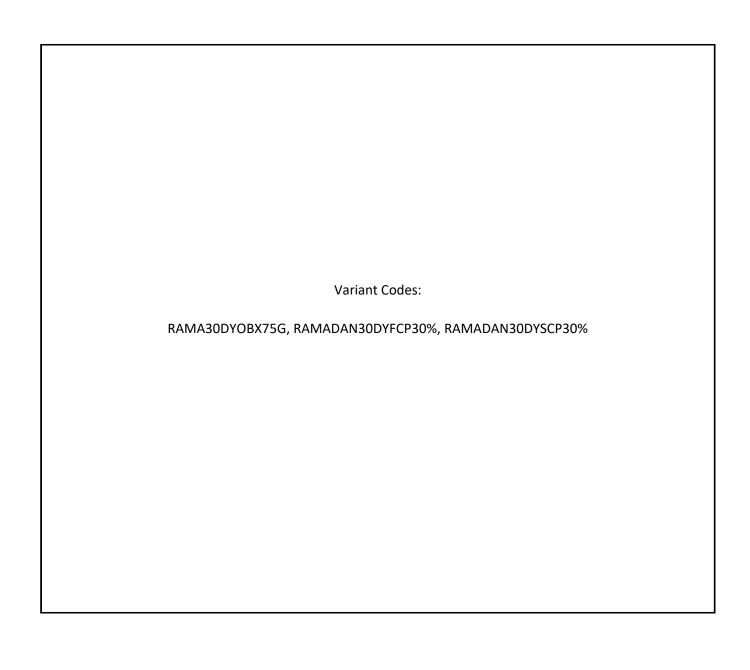
N.B. As part of our approval process, once you have approved the product please sign below and email a copy of this page back to npd@hameschocolates.co.uk.

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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