



Product Specification

Supplied By Details

Name:	Hames Chocolates Ltd		
Address:	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	<input type="checkbox"/> Manufactured/Packed on site	✓
Accreditation:	BRC		

GENERAL PRODUCT INFORMATION

Product Name:	Milk Chocolate Bar
Weight:	100g
Weight Legislation:	Average
Supplier Code:	PROMO100GMSF, PROMO100GMGF, PROMO100GMFCPSF, PROMO100GMFCPGF
Barcode:	N/A
Country of Origin:	UK
Product Description:	Solid Milk Chocolate Bar
Shelf Life:	12 Months
Minimum Shelf Life	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

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

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

Allergen information : For Allergens see **Bold** and Underlined

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 PROMO100G	3	03.09.2020	Rose Eastwood	Carol Oldbury	1 of 3

Reason for Change: Updated Product Specification Template
and Change of Chocolate Grade

Uncontrolled When Printed

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	551	(Kcal)	Data - 03/09/2020
Energy	2301	(kJ)	Data - 03/09/2020
Total Fat	32.9	(g)	Data - 03/09/2020
of which are Saturates	19.9	(g)	Data - 03/09/2020
Total Carbohydrate	55	(g)	Data - 03/09/2020
of which are sugars	52.6	(g)	Data - 03/09/2020
Dietary Fibre	1.9	(g)	Data - 03/09/2020
Protein	7.5	(g)	Data - 03/09/2020
Salt	0.23	(g)	Data - 03/09/2020
Sodium	0.09	(g)	Data - 03/09/2020

Allergens

Substances	Contains? Y/N	Possible Contaminati on? 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
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
UTZ MB	N	Available at Premium Price
Rainforest	N	Available at Premium Price
Cocoa Horizons	N	Available at Premium Price

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 PROMO100G	3	03.09.2020	Rose Eastwood	Carol Oldbury	2 of 3

Reason for Change: Updated Product Specification Template
and Change of Chocolate Grade

Uncontrolled When Printed

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	ND in 25g	Present in 25g

Storage

Instructions:

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Recommended Storage Temperature: 12 - 20 °C

Specification Completed By :

Name: Rose Eastwood

Job Title: Food Safety Administrator

Date: 03.09.2020

Authorised By: Carol Oldbury

Signed: C Oldbury

Date: 03.09.2020

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 PROMO100G	3	03.09.2020	Rose Eastwood	Carol Oldbury	3 of 3

Reason for Change: Updated Product Specification Template
and Change of Chocolate Grade

Uncontrolled When Printed

