

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lin	colnshire, PE25 3TD			
Telephone:	01754 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	\checkmark		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	17g Plant Based Cocoa Confectionery Small Easter Egg
Weight:	17g
Weight Legislation:	Average
Supplier Code:	PROMOEGG - See Page 4 For Full List
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	ТВС
Product Description:	Hollow Plant Based Cocoa Confectionery Egg
Shelf Life:	12 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:

Sugar, Cocoa (Cocoa Butter, Cocoa Mass), Rice Flour, Inulin, Emulsifier (Sunflower Lecithin)

May Contain Traces of Milk, Soya and Nuts

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 PROMO - 17GV	1	26.3.2022	Jack Gibson	Karen Neale	1 of 4

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis
Energy	540	(Kcal)	Supplier Data - 26.3.2022
Energy	2254	(kJ)	Supplier Data - 26.3.2022
Total Fat	31	(g)	Supplier Data - 26.3.2022
of which are Saturates	19	(g)	Supplier Data - 26.3.2022
Total Carbohydrate	58	(g)	Supplier Data - 26.3.2022
of which are sugars	41	(g)	Supplier Data - 26.3.2022
Dietary Fibre		(g)	
Protein	3	(g)	Supplier Data - 26.3.2022
Salt	0.005	(g)	Supplier Data - 26.3.2022
Sodium	0.002	(g)	Supplier Data - 26.3.2022

<u>Allergens</u>

Substances	Contains? Y/N	Possible Contamination? Y/N	If Present In Which Materials?
Celery & Celery Derivaties	Ν	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	Ν	Y	Cross Contamination Possible
Gluten & Gluten Derivatives	N	Y	Cross Contamination Possible
Lupin & Lupin Derivatives	Ν	N	
Milk and Milk Derivatives - Cow	Ν	Y	Cross Contamination Possible
Shellfish & Shellfish Derivatives	Ν	N	
Fish & Fish Derivatives	Ν	N	
Molluscs & Molluscs Derivatives	Ν	N	
Sulphites	Ν	Y	Cross Contamination Possible

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	Y	
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim)	N	Not Certified
Organic	N	Not Certified
Fair Trade	N	Not Certified
UTZ MB / Rainforest Alliance	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 PROMO - 17GV	1	26.3.2022	Jack Gibson	Karen Neale	2 of 4		

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 fro	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.	ND in 25g	Present in 25g
Detection		Fresent III 25g

Storage	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20° C.

Specification Completed By :

Name: Jack Gibson Job Title: Food Safety Officer Date: 26.3.2022 Authorised By: Karen Neale Signed: K Neale Date: 26.3.2022

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 PROMO - 17GV	1	26.3.2022	Jack Gibson	Karen Neale	3 of 4

Variant Codes:

PROMO17GVMEGGSF, PROMO17GVMEGGRF, PROMO17GVMEGGPF, PROMO17GVMEGGOF, PROMO17GVMEGGLF, PROMO17GVMEGGGRNF, PROMO17GVMEGGGF, PROMO17GVMEGG

Reference	lssue	Date	Written By	Authorised By	Page
REC 3.6.3 PROMO - 17GV	1	26.3.2022	Jack Gibson	Karen Neale	4 of 4