

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lir	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	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	✓		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	Sweet Mandarin Truffles
Weight:	48g
Weight Legislation:	Average
Supplier Code:	T4SM
Barcode:	5055540706399
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Mandarin Flavour Truffle Coated in Milk Chocolate and Decorated
Shelf Life:	9 Months
Minimum Shelf Life	3 Months
On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Sugar, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Brown Sugar, Emulsifier: <u>Soya</u> Lecithin, Natural Flavourings

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

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 T4SM	5	21.6.2021	Jack Gibson	Karen Neale	1 of 3

Nutritional Information

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	568	(Kcal)	Data - 21.6.2021	
Energy	2373	(kJ)	Data - 21.6.2021	
Total Fat	36.2	(g)	Data - 21.6.2021	
of which are Saturates	19.2	(g)	Data - 21.6.2021	
Total Carbohydrate	53.2	(g)	Data - 21.6.2021	
of which are sugars	51.5	(g)	Data - 21.6.2021	
Dietary Fibre	1.8	(g)	Data - 21.6.2021	
Protein	6	(g)	Data - 21.6.2021	
Salt	0.16	(g)	Data - 21.6.2021	
Sodium	0.06	(g)	Data - 21.6.2021	

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	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	Υ	Υ	In Chocolate	
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible	
Lupin & Lupin Derivatives	N	N		
Milk and Milk Derivatives - Cow	Υ	Υ	Within Chocolate	
Shellfish & Shellfish Derivatives	N	N		
Fish & Fish Derivatives	N	N		
Molluscs & Molluscs Derivatives	N	N		
Sulphites	N	Υ	Cross Contamination Possible	

<u>Is This Product Suitable For The Following?</u>

	Y/N	If No, Reason Why
Vegetarians	Υ	
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 / 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 T4SM	5	21.6.2021	Jack Gibson	Karen Neale	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 Sugary	Any Foreign Texture				
Flavour	Sweet Mandarin	Any Foreign Flavour or Taint				
Eroo fron	Erea from physical and chamical cross contamination					

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	ND III 23g	riesent in 23g

1010.00	Store the product in a clean, dry (relative humidity max.70 %) and
Instructions:	odourless environment. Recommended Storage Temperature: 15 - 20°

Specification Completed By: Name: Jack Gibson

Job Title: Food Safety Administrator

Date: 21.6.2021

Authorised By: Karen Neale

Signed: K Neale Date: 21.6.2021

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 T4SM	5	21.6.2021	Jack Gibson	Karen Neale	3 of 3