

### **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	Technical - Karen Neale <u>Karen.Neale@hameschocolates.co.uk</u>			
	NPD - Jack Gibson	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	☐ Manufactured/Packed on site ✓			
Accreditation:	BRC				

#### **GENERAL PRODUCT INFORMATION**

Product Name:	Dark Raspberry and Chilli Truffles
Weight:	48g
Weight Legislation:	Average
Supplier Code:	T4RC
Barcode:	5055540706344
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	Dark Chocolate with a Raspberry and Chilli Flavour Centre Truffle
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, Cocoa Mass, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Butter, Skimmed <u>Milk</u> Powder, <u>Milk</u> Sugar, Fat Reduced Cocoa Powder, Natural Flavourings, Emulsifier: <u>Soya</u>
Lecithin

Dark Chocolate contains 53% Cocoa Solids 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.

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## **Nutritional Information**

Nutrient	Units/100g	Units	Calculated by Supplier Data/Analysis	
Energy	563	(Kcal)	Data - 21.6.2021	
Energy	2349	(kJ)	Data - 21.6.2021	
Total Fat	36.4	(g)	Data - 21.6.2021	
of which are Saturates	19.7	(g)	Data - 21.6.2021	
Total Carbohydrate	50.2	(g)	Data - 21.6.2021	
of which are sugars	46.7	(g)	Data - 21.6.2021	
Dietary Fibre	5.2	(g)	Data - 21.6.2021	
Protein	5.4	(g)	Data - 21.6.2021	
Salt	0.05	(g)	Data - 21.6.2021	
Sodium	0.02	(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	Filling	
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	Milk
Coeliacs	N	Not Tested
Kosher	N	Not Certified
Halal (Muslim) N		Not Certified
Organic N Not Ce		Not Certified
Fair Trade	N	Not Certified
UTZ MB / Rainforest Alliance	UTZ MB / Rainforest Alliance N Available at Premium	
Cocoa Horizons	N	Available at Premium Price

# **Genetically Modified Organisms**

Supplier Complies with UK/EC legalisation to ensure absence of Genetically Modified Organisms								
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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	Raspberry	Any Foreign or off-aroma			
Texture	Smooth	Any Foreign Texture			
Flavour	Raspberry, Chilli	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.	ND in 25g	Procent in 25g
Detection	ND in 25g	Present in 25g

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:

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