



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 - Jack Gibson	npd@hameschocolates.co.uk	
Product Info:	Factored Goods	<input type="checkbox"/>	Manufactured/Packed on site ✓
Accreditation:	BRC		

General Product Information

Product Name:	16 Chocolate Box
Weight:	189g
Weight Legislation:	Average
Supplier Code:	PROMO16CHOCFPBX/FCDPBX/FCDPBXRIB/PROMOSCHOCFCDPBX - See Page 4 For Full List
Barcode:	N/A
Country of Origin:	GB
Commodity Code:	1806901900
Product Description:	A Selection of Milk, Dark and White Chocolates
Shelf Life:	8 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code Format:	Specific date eg Best Before 18/09/18 Julian System e.g. 20209

Ingredients Declaration

Sugar, Whole **Milk** Powder, Cocoa Butter, Vegetable Fat (Palm, Sunflower, Rapeseed) in varying proportions, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Glucose Syrup, Fat Reduced Cocoa Powder, Sweetened Condensed Skimmed **Milk**, Emulsifier: Lecithins (**Soya**), Natural Flavourings, Brown Sugar, Butter (**Milk**), Invert Sugar Syrup, Sea Salt, Cocoa Nibs, Cocoa Powder, Plant Concentrates (Radish, Blackcurrant, Apple), Bicarbonate of Soda, Juice Concentrates (Beetroot, Raspberry, Bilberry), Emulsifier: E471, Preservative: Potassium Sorbate E202, Salt, Stabiliser: Pectin E440, Acidifier: Citric Acid, Ethanol (0.002%), E501i, Modified Corn Starch, Rice Flour

Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min
Dark Chocolate contains 53% Cocoa Solids min

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

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	554	(Kcal)	Data - 30.10.2024
Energy	2311	(kJ)	Data - 30.10.2024
Total Fat	33.9	(g)	Data - 30.10.2024
of which are Saturates	19.1	(g)	Data - 30.10.2024
Total Carbohydrate	54.6	(g)	Data - 30.10.2024
of which are sugars	51.5	(g)	Data - 30.10.2024
Dietary Fibre	1.7	(g)	Data - 30.10.2024
Protein	6.1	(g)	Data - 30.10.2024
Salt	0.26	(g)	Data - 30.10.2024
Sodium	0.1	(g)	Data - 30.10.2024

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	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 and Filling
Shellfish & Shellfish Derivatives	N	N	
Fish & Fish Derivatives	N	N	
Molluscs & Molluscs Derivatives	N	N	
Sulphites	Y	Y	Less Than 10 Parts Per Million

Is This Product Suitable For The Following?

	Y/N	If No, Reason Why
Vegetarians	Y	
Vegans	N	Contains Milk
Lactose Intolerant*	N	Contains Milk
Coeliacs	N	May Contain Gluten
Kosher	N	Not Certified
Halal (Muslim)	N	Contains Alcohol
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, Crunchy, Soft	Any Foreign Texture
Flavour	That Of Chocolate, Caramel, Fruit Flavours, Cinder, Salty	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	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: Chris Hills

Job Title: Compliance Team Member

Date: 30.10.2024

Authorised By: Karen Neale

Signed: *K Neale*

Date: 30.10.2024

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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Chocolates and Truffles Used:

2 x Honeycomb Parcels, 1 x Raspberry Fancy, 1 x Salted Caramel Swirl, 1 x White Lemon, 2 x Sweet Orange, 2 x Milk Heart, 1 x Cocoa Caramel Crunch, 2 x Dark Lime and Sea Salt Square, 1 x Cocoa Dusted, 1 x Pink Strawberry, 1 x Latte Square, 1 x Butterscotch Square

Variant Codes:

PROMO16CHO CBGFPWBX, PROMO16CHO CFPMWBX, PROMO16CHO CBGFPAQBX, PROMO16CHO CBGFPBBX,
 PROMO16CHO CBGFPBLBX, PROMO16CHO CBGFPBRBX, PROMO16CHO CBGFPBMBX,
 PROMO16CHO CBGFPCMBX, PROMO16CHO CBGFPEPBX, PROMO16CHO CBGFPLIBX, PROMO16CHO CBGFPOBX,
 PROMO16CHO CBGFPRBX, PROMO16CHO CBGFPSBX, PROMO16CHO CFCDPBBX, PROMO16CHO CFCDPSBX,
 PROMO16CHO CFCDPRBX, PROMO16CHO CFCDPOBX, PROMO16CHO CFCDPLIBX, PROMO16CHO CFCDPGLDBX,
 PROMO16CHO CFCDPEPBX, PROMO16CHO CFCDPCMBX, PROMO16CHO CFCDPMBX,
 PROMO16CHO CFCDPBRBX, PROMO16CHO CFCDPBLBX, PROMO16CHO CFCDPAQBX, PROMO16CHO CFCDPWBX,
 PROMO16CHO CFCDPWBXRPRIB, PROMO16CHO CFCDPWBXAQRIB, PROMO16CHO CFCDPWBXBRIB,
 PROMO16CHO CFCDPWBXBRIB, PROMO16CHO CFCDPWBXCRRIB, PROMO16CHO CFCDPWBXDEWRIB,
 PROMO16CHO CFCDPWBXEGRIB, PROMO16CHO CFCDPWBXFRIB, PROMO16CHO CFCDPWBXLORIB,
 PROMO16CHO CFCDPWBXNBRIB, PROMO16CHO CFCDPWBXOGRIB, PROMO16CHO CFCDPWBXORIB,
 PROMO16CHO CFCDPWBXRRIB, PROMO16CHO CBROFPWBX, PROMO16CHO CBSFPWBX,
 PROMO16CHO CCOPFPWBX, PROMO16CHO CGBLFPWBX, PROMO16CHO CGGRFPWBX,
 PROMO16CHO CGOFPWBX, PROMO16CHO CGPFPWBX, PROMO16CHO CGPURFPWBX,
 PROMO16CHO CMBLFPWBX, PROMO16CHO CMBRFPWBX, PROMO16CHO CMCFWBX,
 PROMO16CHO CMDBFPWBX, PROMO16CHO CMDPFPWBX, PROMO16CHO CMGLDFWBX,
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 PROMO16CHO CRGFPWBX, PROMO16CHO CWFPEWBX, PROMO16CHO CBSFPAQBX, PROMO16CHO CBSFPBMBX,
 PROMO16CHO CBSFPCMBX, PROMO16CHO CBSFPEPBX, PROMO16CHO CBSFPBLBX, PROMO16CHO CBSFPLIBX,
 PROMO16CHO CBSFPSBX, PROMO16CHO CBSFPGLDBX, PROMO16CHO CBSFPRBX, PROMO16CHO CBSFPBBX,
 PROMO16CHO CBSFPBRBX, PROMO16CHO CBSFPOBX, PROMO16CHO CFCDPWBXRRIB,
 PROMO16CHO CFCDPWBXSHGRIB, PROMO16CHO CFCDPWBXSPRIB, PROMO16CHO CFCDPWBXSWRIB,
 PROMO16CHO CFCDPWBXSGRIB, PROMO16CHO CFCDPWBXTURRIB, PROMO16CHO CFCDPWBXWHRIB,
 PROMO16CHO CFCDPWBXWIRIB, PROMO16CHO CBGFPGLDBX, PROMOSL16CHO CFCDPBX

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