

Supplied By Details

Name:	Hames Chocolates Ltd	Hames Chocolates Ltd			
Address:	Hawthorn Road, Skegness, Lin	Hawthorn Road, Skegness, Lincolnshire, PE25 3TD			
Telephone:	01754 896667	01754 896667			
Contacts:	Technical - Karen Neale	Karen.Neale@hameschocolates.co.uk			
	NPD - Rose Eastwood	npd@hameschocolates.co.uk			
Product Info:	Factored Goods	Manufactured/Packed on site	✓		
Accreditation:	BRC				

GENERAL PRODUCT INFORMATION

Product Name:	British Dark Chocolate Bar with Berries (Cocoa Horizons)
Weight:	80g
Weight Legislation:	Average
Supplier Code:	LUXBDRDBBRVF
Barcode:	5055540734163
Country of Origin:	UK
Commodity Code:	1806329000
Product Description:	Dark Chocolate with Raspberry and Blueberry
Shelf Life:	12 Months
Minimum Shelf Life On Delivery:	3 Months
BBE & Batch Code	Specific date eg Best Before 18/09/18
Format:	Julian System e.g. 20209

INGREDIENTS DECLARATION:

Dark Chocolate 98.72% (Cocoa Mass, Sugar, Cocoa Butter, Natural Vanilla Flavouring, Emulsifier: Sunflower Lecithin), Freeze Dried Raspberry Powder 0.79%, Freeze Dried Blueberry Powder 0.49%.

Dark Chocolate contains 56% Cocoa Solids min

May Contain Traces of Nuts, Milk Protein and Soya

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	544	(Kcal)	Data - 08.04.2021
Energy	2277	(kJ)	Data - 08.04.2021
Total Fat	36.2	(g)	Data - 08.04.2021
of which are Saturates	21.6	(g)	Data - 08.04.2021
Total Carbohydrate	44.0	(g)	Data - 08.04.2021
of which are sugars	40.7	(g)	Data - 08.04.2021
Dietary Fibre	9.3	(g)	Data - 08.04.2021
Protein	5.7	(g)	Data - 08.04.2021
Salt	0.014	(g)	Data - 08.04.2021
Sodium	0.006	(g)	Data - 08.04.2021

<u>Allergens</u>

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	N	Υ	Cross Contamination Possible
Gluten & Gluten Derivaties	N	Υ	Cross Contamination Possible
Lupin & Lupin Derivatives	N	N	
Milk and Milk Derivatives - Cow	N	Υ	Cross Contamination Possible
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	Υ	
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	Υ	

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	That Of Chocolate	Any Foreign or off-aroma			
Texture	Smooth	Any Foreign Texture			
Flavour	That Of Chocolate, Berries	Any Foreign Flavour or Taint			
Free from	Free from physical and chemical cross contamination				

MICROBIOLOGICAL STANDARDS

Test	Target	Report
TVC	≤5000	≥50,000
Yeast & Moulds	≤50	≥1,000
Enterobacteriacae	<10	≥100
E. Coli	≤10	≥100
Salmonella spp. Detection	ND in 25g	Present in 25g

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

Specification Completed By: Name: Rose Eastwood

Job Title: Food Safety Administrator

Date: 08.04.2021

Authorised By: Carol Oldbury

Signed: C Oldbury Date: 08.04.2021

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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