




PRODUCT SPECIFICATION

1) GENERAL PRODUCT INFORMATION

Brand:	Mr Stanley's	
Name of the food:	Cricket Bat and Ball Set	
Product description:	Milk Chocolate Bats with White Chocolate and Freeze-Dried Strawberry Balls	
Product declared weight (metric and imperial):	48g	
E mark:	Yes	
Country of origin:	UK	
For GCC use only:	Product picture:	
	GCC Code	XSTAN007
	F-Code	FXSTAN007
	Barcode	5027306047466

2) SPECIFICATION AMENDMENTS RECORD (For GCC use only):

Issue number	Reason for issue	Date of issue
1	Creation of Spec	25/02/2020
2	Updated Chocolate/Nutritional. Move from Belgian choc to UK choc.	11.02.21

3) SUPPLIER DETAILS

Supplier name:	Hames Chocolates Ltd
Address:	Hawthorn Road
	Skegness
	PE25 3TD
Telephone number / Fax	01754 896667
Technical contact name:	Rose Eastwood
Phone number:	01754 896667
E-mail:	npd@hameschocolates.co.uk
Commercial contact name:	Carol Oldbury
Phone number:	01754 896667
E-mail:	carol.oldbury@hameschocolates.co.uk
Manufacturing site name: (when different from supplier site)	Same as above
Address:	

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4) SHELF LIFE/ STORAGE CONDITIONS:

Please include temperatures and humidity level for storage.

Shelf life unopened:	Max: 9 Months Min: 3 Months
Storage conditions unopened:	Store in a cool, dry place, avoid direct sunlight. Do not refrigerate.
Shelf life once opened:	1 Week
Storage conditions once opened:	Store in a cool, dry place, avoid direct sunlight. Do not refrigerate.
How was the shelf life assessed? Please describe tests (microbiological, chemical, organoleptic, etc) and age of the product tested:	
No Shelf life trials have been conducted. Shelf life of product determined from raw materials	

5) PRODUCT CODING:

Batch code format:	Julian System e.g. 21021
Position on packaging:	Base tbc
Best before end format:	Date/Month/Year E.G 16.11.19
Position on packaging:	Base tbc
Stickers or inkjet printing? Please specify location on pack.	Sticker

6) MICROBIOLOGICAL STANDARD

TEST TYPE	FREQUENCY	ACCEPTABLE	ALERT RESULT	REJECT
Total Viable Count	Monthly	>5,000 – <50,000	≥50,000	≥50,000
E.Coli	Monthly	10 - >100	≥100	≥100
Enterobacteriaceae	Monthly	>10 - <100	≥100	≥100
Salmonella	Monthly	ND in 25g	Present in 25g	Present in 25g
Yeast and Moulds	Monthly	>50 - <1,000	≥1000	≥1000

ALL products containing chocolate require micro standard info.

COCOA POWDER, EGG and COCONUT: micro standard must be present for USA/ Australia.

7) TOXINS

When relevant, and for ALL products containing nuts. E.g: aflatoxin, ochratoxin, etc

TEST TYPE	FREQUENCY	ACCEPTABLE	ALERT RESULT	REJECT
N/A				

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8) INGREDIENTS/ COMPOUND INGREDIENTS INFORMATION:

INGREDIENTS: please detail the sub-ingredients in compound ingredients, 1 line per sub-ingredient.	% in final product/ % in Ingredients if sub-ingredients	Supplier names:	Country of origin:	Country of manufacture:	Source/ Comments: e.g animal/vegetal, Starch origin, vegetable oil origin, etc
<u>Milk Chocolate (For Bats x3)</u>	<u>74.85%</u>	Cargill	UK	UK	
Sugar	44.1%				
Whole Milk Powder	24%				
Cocoa Butter	20%				
Cocoa Mass	11.3%				
Emulsifier: Soya Lecithin	<1%				
Natural Vanilla Flavouring	<1%				
<u>White Chocolate Strawberry Powder Ball (x3)</u>	<u>25.15%</u>	Hames	UK	UK	*Chocolate Mixed by Hames
White Chocolate:	24.9%	Cargill	UK	UK	
Sugar	47.3%				
Cocoa Butter	30.00%				
Whole Milk Powder	22.00%				
Emulsifier: Soya Lecithin	<1%				
Natural Vanilla Flavouring	<1%				
Freeze Dried Strawberry Powder	0.25%				
INGREDIENTS LABEL DECLARATION (as should appear on label):					
Milk Chocolate 74.85% (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring), White Chocolate with Strawberry Powder (White Chocolate (Sugar, Cocoa Butter, Whole <u>Milk</u> Powder, Emulsifier: <u>Soya</u> Lecithin, Natural Vanilla Flavouring), Freeze Dried Strawberry Powder (0.25%). Milk Chocolate contains 30% Cocoa Solids, Milk Solids 18% min For Allergens please see ingredients in <u>bold and underlined</u> May contain traces of Nuts					

9) ADDITIVES

E NUMBER and GRAS NUMBER	CHEMICAL NAME	NATURAL or ARTIFICIAL?	VEGETARIAN? Yes or no	FUNCTION IN FINAL PRODUCT
E322	Soya Lecithin	Natural	Yes	Emulsifier

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10) ALLERGENS DATA

Please fill out the following table:

	Column I	Column II	Comments: (please specify ingredients, area where handled, etc)
	Present in the product: Yes/No	Handled in the factory ² : Yes/No	
Peanuts*	N	Y	Some pre-packed nougat bought in and stored in warehouse, but never in packing or production. No cross-contamination risk
Nuts*¹	N	Y	Work with other nut products but have segregation controls
Sesame seeds*	N	N	
Fish*	N	N	
Crustaceans*	N	N	
Molluscs*	N	N	
Lupin*	N	N	
Milk, Lactose*	Y	Y	In Chocolate
Egg*	N	N	
Celery and Celeriac*	N	N	
Mustard*	N	N	
Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut, or hybridised strains)*	N	Y	Sub ingredients in Chocolate Decoration
Soya*	Y	Y	In Chocolate
Sulphur Dioxide and Sulphites > 10ppm (in finished product) *	N	Y	Sub ingredients in decoration

*And products thereof

¹Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia or Queensland nuts²List all the allergens handled in the factory (and throughout supply chain) whether there is a risk of cross-contamination or not.**ALLERGENS CROSS-CONTAMINATION RISKS:**

For allergens marked yes in column II: based on your allergens risk assessment, please specify which allergen(s) should be declared on the label as cross-contamination risk?
Nuts
If an allergen handled in the factory does not need to be declared as a cross-contamination risk, please explain succinctly why (for ex, through allergen risk assessment):
Peanuts, sulphites and Gluten. Through allergens risk assessment.

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11) PRODUCT/ INGREDIENTS INFORMATION

Please fill out the table below for all the products containing the following ingredients. Mark as N/A when non-applicable.

EGG	Please confirm it has been pasteurised (or equivalent heat treatment):
	N/A
	Please state heat treatment parameters:
	N/A
	Please specify if powdered, frozen or liquid egg:
	N/A
	What type of hens are they from (caged, free-range, colonies, etc)?
N/A	
EDIBLE OIL	What is the source? Palm, Rapeseed, etc.
	N/A
	Please state any process that has modified its fatty acid content (e.g hydrogenation):
	N/A
	If Palm oil is used, is it RSPO certified or equivalent? Please attached certificate.
N/A	
CREAM	Please state fat content of the cream used as a % (must not be < 35% for Australia):
	N/A
BUTTER	Please state fat content (must not be <80% milk fat for Australia):
	N/A
GELATINE	Please specify source (beef, pork):
	N/A
GMO	Genetically modified organisms presence: yes or no?
	NO
ARTIFICIAL FLAVOURING	If present, specify which flavouring.
	N/A
ARTIFICIAL SWEETENER	If present, specify which sweetener.
	N/A
CORN/MAIZE DERIVATIVES	If present, specify which ingredient:
	N/A
OTHER	Do you handle one of the following in the factory: Coconut, Chestnuts, Pine nuts, Beech nut, Butternut (Juglans cinerea), Chinquapin, Gingko nut, Hickory nut, Lichee nut, Sheanut? Please specify below:
	Shea Butter, Coconut/Coconut Oil

IS THE PRODUCT SUITABLE FOR THE FOLLOWING?

	Yes or No	If answer is no, please specify ingredients it relates to:
Vegetarians	Yes	
Vegans	No	Milk/White chocolate
Coeliacs	No	Cross contamination possible but risk very low, Product not tested for "gluten-free".
Lactose intolerant	No	Milk/White Chocolate

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12) NUTRITION TABLE

Completing the sections below in bold is mandatory. If the data is not available (through analysis or calculation), please write N/A (non available).

		Per serving (Required for the USA)	
	Per 100g (or 100ml)	Serving Size (g):	
Energy (kJ)	2323		
(kcal)	556		
Fat:	33.7		
Of which:			
- Saturates	20.4		
- Mono-unsaturates	N/A		
- Polyunsaturates	N/A		
Available Carbohydrate:	55.3		
Of which:			
- Sugars	53.2		
- Polyols	N/A		
- Starch	N/A		
Fibre*	1.5		
Protein	7.0		
Sodium (g) *	0.09		
Salt (= Sodium x 2.5)	0.23		
Cholesterol*	N/A		
Trans fat content *	N/A		
Total carbohydrate *	N/A		
Vitamin A (mcg)*	N/A		
Vitamins C (mg)*	N/A		
Vitamin D (mcg)*	N/A		
Potassium (mg)*	N/A		
Calcium (mg)*	N/A		
Iron (mg)*	N/A		

*Required for USA & Canadian labels

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13) HACCP AND PROCESSING DETAILS:

Please attach the flow diagram and HACCP plan for this product with CCP's clearly identified.

Is the HACCP summary attached? Yes or No

Is the Flow diagram attached? Yes or No

Metal detection:

Point of detection in the process (where?):	After Production
Test piece(s) size(s):	2mm ferrous, 2mm non ferrous, 2.5mm stainless
Frequency of test:	Each Batch
Method of rejection:	Alarm, Lock and Reject

14) PACKAGING

When applicable:


Do you hold current migration certificates for food contact packaging to confirm compliance with legal requirements?	Held by GCC If yes, please provide a copy. Copy attached: yes/no
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15) AUTHORISATION

Supplier:

I confirm that:

- 1) All food including the packaging, which is supplied by us to the Gourmet Candy Company whether directly or indirectly complies at the date of delivery in all respects of the Food Safety Act 1990 and/or regulations made thereunder and all other UK/EU legislation and regulations relating to the supply or sale of food.
- 2) Product details on this specification must not be changed without agreement from the Gourmet Candy Company.

SUPPLIER TECHNICAL APPROVAL	GOURMET CANDY TECHNICAL APPROVAL
Name: Carol Oldbury	Name: Corinne Isherwood
Position: Managing Director	Position: Technical Manager
Signature: <i>Carol Oldbury</i>	 Signature:
Date: 11.02.2021	Date: 06.08.2020

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