

GENERAL PRODUCT INFORMATION		
Name of the Product:	Milk Chocolate Rugby Ball	
Product description:	Solid Milk Chocolate Rugby Ball	
Product declared weight (metric and imperial):	75g	
E mark:	Yes	
Country of Origin:	UK	
For Mr Stanley's use only	Product picture:	
	Mr Stanley's Code:	XSTAN006
	F-Code:	FMRSXMAS0006Z
	Barcode:	5027306047442

SPECIFICATION AMENDMENTS RECORD (For GCC use only)		
Issue number	Reason for issue	Date of issue
1	First Issue	8.8.23

SUPPLIER DETAILS	
Supplier name:	Hames Chocolates Ltd
Address:	Hawthorn Road Skegness PE25 3TD
Telephone number / Fax	01754 896667
Technical contact	Name: Jack Gibson
	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)	<i>As above</i>
Address:	

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Specification template	3.0	E Adams	Updated questions	11.01.23

PRODUCT SPECIFICATION

SHELF LIFE/ STORAGE CONDITIONS	
Please include temperatures and humidity level for storage.	
Shelf life unopened:	Max: 12 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:	
Shelf life of product determined from raw materials	

PRODUCT CODING	
Batch code format:	Julian System e.g., 21 021
Position on packaging:	Base of Product
Best before end format:	Date/Month/Year E.G 16.11.19
Position on packaging:	Base of Product
Stickers or inkjet printing? Please specify location on pack.	Sticker

PACKAGING INFORMATION					
	Material	Dimensions	Unit Size	Labelling	Closure
Primary:	Acetate tray x 2 Card Rugby Ball Box x 1	143mm x 39mm		N/A BB & Batch label	N/A Shrink Wrap
Secondary:	Card Outer box	255mm x 212mm x 90mm		Outer box label	Clear tape
Pallet:	Wood	1200mm x 1000mm		A4 Paper	Pallet wrap
Are primary packaging materials certified as suitable for food contact and do they comply with current EC regulations for migration limits?			Yes / No		
If yes, please provide a copy:					
If no, please explain:					

MICROBIOLOGICAL STANDARD				
Test type/Organism	Frequency	Acceptable	Alert result	Reject
Total Viable Count	Monthly	<50,000	≥50,000	≥50,000
E.Coli	Monthly	<100	≥100	≥100
Enterobacteriaceae	Monthly	<100	≥100	≥100
Salmonella	Monthly	ND in 25g	Present in 25g	Present in 25g
Yeast and Moulds	Monthly	<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.

TOXINS				
When relevant, and for ALL products containing nuts. E.g.: aflatoxin, ochratoxin, etc				
Test type	Frequency	Acceptable	Alert result	Reject
N/A				

INGREDIENTS/ COMPOUND INGREDIENTS INFORMATION:

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PRODUCT SPECIFICATION

INGREDIENTS: please detail the sub-ingredients in compound ingredients, 1 line per sub-ingredient.	% in final product / in Ingredients if sub-ingredients	Suppliers	Country of Origin	Country of Manufacture	VULNERABILITY ASSESSMENT	
					Likelihood of substitution / contamination etc. (high / med / low)	Likelihood of detection. (high / med / low)
Milk Chocolate	100%		UK	UK	Low	High
Sugar	44.1%					
Whole Milk Powder	24%					
Cocoa Butter	20%					
Cocoa Mass	11.3%					
Emulsifier: Lecithins (Soya)	<1%					
Natural Vanilla Flavouring	<1%					

INGREDIENTS LABEL DECLARATION (as should appear on label):

Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: Lecithins (**Soya**), Natural Vanilla Flavouring

Milk Chocolate contains 30% Cocoa solids, Milk solids 18% min.

For Allergens, please see ingredients in **Bold** and Underlined

May contain Nuts

ADDITIVES

E NUMBER and GRAS NUMBER	Chemical name	Natural or Artificial?	Vegetarian? Yes or no	Function in final product
E322	Lecithins (Soya)	Natural	Yes	Emulsifier

ALLERGEN DATA

Presence of:	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*	No	Yes	Pre-Packed products bought in and stored in the warehouse
Nuts* ¹	No	Yes	Infrequently work with nuts but have segregation controls. Some raw materials used in the factory have PAL for nuts
Sesame seeds*	No	No	
Fish*	No	No	
Crustaceans*	No	No	
Molluscs*	No	No	
Lupin*	No	No	
Milk, Lactose*	Yes	Yes	In milk chocolate
Egg*	No	No	
Celery and Celeriac*	No	No	
Mustard*	No	No	
Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut, or hybridised strains)*	No	Yes	Sub ingredient in chocolate decorations
Soya*	Yes	Yes	In milk chocolate

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Sulphur Dioxide and Sulphites > 10ppm (in finished product) *	No	Yes	Sub ingredient in chocolate decorations
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*And products thereof

¹ Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia or Queensland nuts

² List 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):
Gluten, sulphites and peanuts through allergen risk assessment

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:

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Shea butter, coconut and coconut oil

IS THE PRODUCT SUITABLE FOR THE FOLLOWING?

Suitable for:	Yes or no?	Details if no:
Vegetarians	Yes	
Vegans	No	Contains milk
Coeliacs	No	Cross contamination possible, but risk low. Not tested.
Lactose intolerance	No	Contains Milk
Diabetics	Yes (see notes)	Yes, in moderation
Nut allergy sufferers	No	Cross contamination possible
Is the product organic approved?	No	If yes, please attach certificate
Is the product Kosher approved?	No	If yes, please attach certificate
Is the product Halal approved?	No	If yes, please attach certificate

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).

Nutrient:	Per 100g (or 100ml)	Per serving (Required for the USA)	
		Serving Size (g):	
Energy (kJ)	2301		
(kcal)	551		
Fat:	32.9		
Of which:			
- Saturates	19.9		
- Mono-unsaturates			
- Polyunsaturates			
Available Carbohydrate:	55		
Of which:			
- Sugars	52.6		
- Polyols			
- Starch			
Fibre*	1.9		
Protein	7.5		
Sodium (mg) *	90		
Salt (= Sodium x 2.5)	0.22		
Cholesterol*			
Trans fat content *			
Total carbohydrate *			
Vitamin A (mcg)*			
Vitamins C (mg)*			
Vitamin D (mcg)*			
Potassium (mg)*			
Calcium (mg)*			
Iron (mg)*			

*Required for USA & Canadian labels

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Food Safety Controls		
Does the product or its ingredients undergo any of the following treatments?		
Treatment	Y / N	Details of Treatment (Time / Temp etc)
High Temperature Heat Treatment	Y	Cocoa beans are roasted using dry heat at 140°C prior to debacterization with steam at 120°C for 20 – 30 seconds. Soya Lecithin - The crude soy bean oil is heated and intense mixed under Vacuum with steam (above 100 °C) in several steps.
Pasteurisation or equivalent	Y	Milk Ingredients are heated to at least 72°C for a minimum of 15 seconds or equivalent time and temperature
Intrinsically safe / Positive Release for Micro	Y	All cocoa based raw materials deliveries into Hames Chocolates Ltd are accompanied by a valid CoA. Finished products are routinely analysed in compliance with our internal control plan at a UKAS accredited laboratory. Microbiological testing is not performed on all individual batches. Low risk product / positive release for micro is not required.
No Treatment	N	

HACCP AND PROCESSING DETAILS	
Please attach the flow diagram and HACCP plan for this product with CCP's clearly identified.	Hames Chocolates Ltd's HACCP Plan submitted as part of the initial supplier approval procedure
Is the HACCP summary attached? Yes or No	No
Is the Flow diagram attached? Yes or No	No
Metal detection:	
Point of detection in the process (where?):	After production
Test piece(s) size(s):	2mm ferrous, 2mm non ferrous and 2.5mm stainless
Frequency of test:	Each batch
Method of rejection:	Alarm, lock and reject

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.

Signed for the supplier:	
Company:	Hames Chocolates Ltd
Name:	Jack Gibson
Position:	Operations Co-Ordinator
Signature:	JLGibson
Date:	8.8.2023
Approved and signed for Mr Stanley's:	
Name:	

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Signature:	
Approved Date:	
Specification Review Date:	

For SSC use only					
Country of Origin:	UK / EU 1		Other Countries 2		Sanctioned country / India, China 5
Material vulnerability (risk of dilution / substitution / mislabelling / enhancement / counterfeiting):	Negligible 1	Low 2	Moderate 3	High 4	V High 5
Metal detected / sieved / filtered:	Detected / X-rayed & sieved / filtered. 1	Detected Only 1	Sieved / Filtered only 2	Not detected or sieved 5	
Allergens contained:	None 0	Milk / Soya 1	Gluten / Egg 3	Others 4	Peanuts / Tree nuts / Sesame 5
Any components which require further consideration:	No 0			Yes 3	
Comments:					
Shelf Life:	≥ 12 months 0		≥ 6 m – < 12 m 1		< 6 months 3
C of C / C of A available for each batch & matches spec?	Available 0			Not Available 3	
Base Acceptance on:	Inspection only	C of C	C of A	C of A & Inspection (example trace)	
Score / Risk Rating:	Low		Medium		High

Key: Score 3 to 7: Low Risk
Score 8 to 12: Medium Risk
Score 13 to 29: High Risk

Any materials deemed to be “high Risk”, detail improvement plan:	
Deadline:	