

GENERAL PRODUCT INFORMATION		
Name of the Product:	White Chocolate Golf Balls	
Product description:	Hollow White Chocolate Golf Balls	
Product declared weight (metric and imperial):	60g (2.1oz)	
E mark:	Yes	
Country of Origin:	GB	
For Mr Stanley's use only	Product picture:	
	Mr Stanley's Code:	FXSTAN008
	F-Code:	
	Barcode:	5027306047480

SPECIFICATION AMENDMENTS RECORD (For GCC use only)		
Issue number	Reason for issue	Date of issue
1	First Issue	8.8.2023

SUPPLIER DETAILS	
Supplier name:	Hames Chocolates Ltd
Address:	Hawthorn Road Skegness Lincolnshire 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>Hames Chocolates Ltd</i>
Address:	Hawthorn Road Skegness Lincolnshire PE25 3TD

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, out of direct sunlight. Do not refrigerate.
Shelf life once opened:	1 Week
Storage conditions once opened:	Store in a cool dry place, out of 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 23 322
Position on packaging:	Outer Box
Best before end format:	DD/MM/YY e.g 18.11.23
Position on packaging:	Outer Box
Stickers or inkjet printing? Please specify location on pack.	Sticker on outer box

PACKAGING INFORMATION					
	Material	Dimensions	Unit Size	Labelling	Closure
Primary:	30 mu OPP bag Card golf ball box	4inch x 10inch		N/A BB & Batch Label	Heat Seal Shrink Wrap
Secondary:	Card outer box	255mm x 212mm x 90mm		Outer carton label	Clear Tape
Pallet:	Wood	1000mm x 1200mm		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	≥1,000	≥1,000

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				

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Specification template	3.0	E Adams	Updated questions	11.01.23

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	Suppliers	Country of Origin	Country of Manufacture	VULNERABILITY ASSESSMENT	
					Likelihood of substitution / contamination etc. (high / med / low)	Likelihood of detection. (high / med / low)
White Chocolate	100%		UK	UK	Low	High
Sugar	47.3%					
Cocoa Butter	30%					
Whole Milk Powder	22%					
Lecithins (Soya)	<1%					
Natural Vanilla Flavouring	<1%					
INGREDIENTS LABEL DECLARATION (as should appear on label):						
White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier: Lecithins (Soya), Natural Vanilla Flavouring)						
For Allergens, please see ingredients in Underlined and Bold						
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?: Yes/No	
Peanuts*	No	Yes	Pre-Packed products bought in and stored in the warehouse
Nuts* ¹	No	Yes	Work with nuts but have segregation controls
Sesame seeds*	No	No	
Fish*	No	No	
Crustaceans*	No	No	
Molluscs*	No	No	
Lupin*	No	No	
Milk, Lactose*	Yes	Yes	In white 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 white chocolate
Sulphur Dioxide and Sulphites > 10ppm (in finished product) *	No	Yes	Sub ingredient in chocolate decorations

*And products thereof

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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)?
EDIBLE OIL	N/A
	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
CREAM	If Palm oil is used, is it RSPO certified or equivalent? Please attached certificate.
	N/A
BUTTER	Please state fat content of the cream used as a % (must not be < 35% for Australia):
	N/A
GELATINE	Please state fat content (must not be <80% milk fat for Australia):
	N/A
GMO	Please specify source (beef, pork):
	N/A
ARTIFICIAL FLAVOURING	Genetically modified organisms presence: yes, or no?
	No
ARTIFICIAL SWEETENER	If present, specify which flavouring.
	N/A
CORN/MAIZE DERIVATIVES	If present, specify which sweetener.
	N/A
OTHER	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 and coconut oil

IS THE PRODUCT SUITABLE FOR THE FOLLOWING?

Suitable for:	Yes or no?	Details if no:
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PRODUCT SPECIFICATION

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)	2399	
(kcal)	575	
Fat:	36.3	
Of which:		
- Saturates	21.9	
- Mono-unsaturates		
- Polyunsaturates		
Available Carbohydrate:	56.2	
Of which:		
- Sugars	55.1	
- Polyols		
- Starch		
Fibre*	0	
Protein	5.6	
Sodium (mg) *	84	
Salt (= Sodium x 2.5)	0.21	
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 Serious Sweet 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 Serious Sweet Company.

Signed for the supplier:	
Company:	Hames Chocolates Ltd
Name:	Jack Gibson
Position:	Food Safety Officer
Signature:	<i>JL Gibson</i>
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:	

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