



TECHNICAL SPECIFICATION

PRODUCT SPECIFICATION

Company Details

Address: Chocleys
Unit 4 Priory Market,
Priory Park East,
Henry Boot Way,
Kingston Upon Hull,
HU4 7EA

Telephone: 01482 358700

Place of Manufacture: UK

Contact Details

Product Development Manager	Sally Precious	sally.precious@chocleys.co.uk
Head of Technical Manager	Paul Lacy	Paul@stockleys-sweets.co.uk
Quality Manager	Daina Romane	daina.romane@chocleys.co.uk
Accreditation (eg.) BRC, RSPO, please attach cert and reports.	BRC v7	

Product Description

Milk Chocolate Honeycomb (Small) 2 x 3kgs
Honeycomb coated in Milk Chocolate and high polish finish

Shelf Life from Manufacture and Storage Details (include Packaging data)

Shelf Life – 12 Months
Weight Legislation – Minimum
Product Type – Food product supplied in bulk
Packaging – Cardboard box containing food grade polythene bag
Best before end is in the format Month Year
Lot Coding is in the format of four numbers where 1st = last number of the year and 2nd, 3rd and 4th =day of year (e.g. L1047, is the 47th day of 2011) Both above on outer label.

Storage Instructions
Store in a cool, dark place avoiding direct sunlight.

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Ingredient Declaration

Milk Chocolate (70%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Cocoa Liquor, **MILK** Fat, Emulsifier: **SOYA** Lecithin).
Honeycomb (30%) (Sugar, Glucose Syrup, Raising Agent: Sodium Bicarbonate), Glazing Agent (Gum Arabic, Shellac)

Allergen Advice: for allergens see ingredients in **BOLD**.

May Contain: Nuts and Peanuts

Milk Chocolate Contains Cocoa Solids 30% Milk Solids 20% Minimum

Ingredients List (in descending order)

Ingredient	% in product	Source	Country Of Origin
Milk Chocolate	69.73	Cargill /Barry Callebaut	UK
Sugar			EU ,France, UK, Belgium
Whole Milk Powder			EU
Cocoa butter			France/Netherlands/UK/Germany Origin of cocoa beans Ivory coast, Cameroon, Ghana
Cocoa Liquor			France/Netherlands/UK/Germany Origin of cocoa beans Ivory coast, Cameroon, Ghana
Anhydrous Milk Fat			EU /Germany, Belgium
Emulsifier :Soya Lecithin			Brazil ,India
Honeycomb Small 2mm-5mm	29.88	Stockleys	UK
Sugar		Stockleys	France, UK, Belgium
Glucose Syrup		Stockleys	UK
Raising Agent: Sodium Bicarbonate		Stockleys	UK
Glazing Agent: Gum Arabic Shellac	<1%	Capol	Germany/UK

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Product Standards		
<u>Parameters</u>	Acceptable Quality Standards	Reject Quality Standards
Appearance	Mid Brown coating across the outer layer of the product Product will vary in size. Typical size 2-7mm Chocolate thickness will vary. Uncoated <1%	Excessive size piece variation Dull coating, Exposed product, by count Uncoated >1%
Aroma	That of milk chocolate	Foreign tainting or off- aroma
Texture	Soft outer layer revealing crunchy honeycomb	Any foreign textures
Flavour	Typical of milk chocolate and honeycomb	Any foreign flavor or taints
Nutritional Information		
Energy	kj kcal	2067 493
Fats (g)		21.9
- Of which Saturates (g)		13.6
- Of which Mono-unsaturates (g)		0.4
- Of which Poly-unsaturates (g)		1.0
Carbohydrate (g)		68.3
- Of which Sugars (g)		63.2
Fibre (g)		1.7
Protein (g)		4.8
Salt (g)		0.70
Microbiological Limits		
Micro-organism Test		Target
S.Aureus		<20/g
Yeasts & Moulds		<10000/g
Enter bacteria		<100/g
E.coli		<10/g
Salmonella		Absent in 25g
All finished products are included in a testing program covered quarterly		

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Food Intolerance Data				
Intolerant	Present In Product Yes / No	Used On Site	Risk Of Contamination If Used On Site	Comments / Ingredient Concerned
Celery & Celery Derivatives	No	No	N/A	
Egg & Egg Derivatives	No	Yes	No	Meringue handled on site low risk cross contamination
Milk & Milk Derivatives - Cows	Yes	Yes	Yes	Contained in Milk Chocolate
Mustard & Mustard Derivatives	No	No	N/A	
Nuts & Nut Derivatives (including almond, hazelnut, brazil nut, walnut, pecan nut, pistachio nut, macadamia and Queensland Nut.)	No	Yes	Yes	Tree nuts are processed in the same factory
Peanuts & Peanut Derivatives	No	No	N/A	Cross contamination of tree raw material
Sesame Seeds & Sesame Derivatives	No	No	N/A	
Soya & Soya Derivatives	Yes	Yes	Yes	Contained in Chocolate
Gluten & Gluten derivatives	No	Yes	No	In malt balls & cornflakes on site low risk cross contamination
Lupin & Lupin Derivatives	No	No	N/A	
Fish & Fish Derivatives	No	No	N/A	
Shellfish & Shellfish Derivatives	No	No	N/A	
Molluscs & Mollusc Derivatives	No	No	N/A	
Sulphites	No	Yes	No	Contained in some dried fruits low risk cross contamination

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<u>Product Suitability</u>	
Suitable For	Suitability <u>Yes / No</u>
Vegetarian	Yes
Vegan	No
Coeliac	No
Kosher	No
Halal	No

Specification Completed By:

Name: Sally Precious

Job Title: Product Development Manager

Reason for update: Quality Manager details/weight legislation changed to minimum

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