

<b>PRODUCT QUALITY SPECIFICATION</b>				Specification No 255			
				Package number PRX0391TCP- Z0182/23/1A OP-OPTRCP02			
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KPZ.03.	Review 2	Amendment	A	B	C	D	
Stored for 5 years							

**1. Product name: Cherry Passion**

**Chocolate pralines (36 %) filled with cherry in alcohol with cocoa cream.  
Chocolate contains vegetable fats in addition to cocoa butter.**

**2. Subject of the specification:** chocolates in the shape of a mound, with a shiny surface, filled with cherry fruit and alcohol.

**3. Sensory properties:**

*Surface* – shiny, occasional scratches and cracks are acceptable

*Shape* – mound

*Colour* – brown

*Texture* – of the shell: uniform, hard  
– of filling: appropriate for cherry fruit and alcohol

*Cross-section* – cherry fruit and filling

*Taste* – appropriate for natural chocolate, cherry fruit and alcohol

Requirements: Optimum couverture content in the product -  $36 \pm 2\%$

**4. Technological process:** Pit-free cherries in chocolate are made from natural chocolate couverture, which after tempering and pouring into a mould, forms chocolate shells. Alcoholised cherries are placed in the shells, next cherry pomade is poured, and then the shell is closed and forming the bottom. After being knocked out of the forms, the chocolates are automatically wrapped in foil.

**5. Ingredients:** sugar, cocoa mass, cherry in alcohol 10,7% (cherry, ethyl alcohol 24 %, water), fat (palm and shea in varying proportions), glucose syrup, fat reduced cocoa powder 3 %, ethyl alcohol 1%, *milk* fat, cocoa butter, concentrated cherry juice, emulsifiers: lecithins (from *soy* and rapeseed) and E 476, flavouring, thickener: agar. Chocolate – cocoa mass minimum 38%. ***Product may contain peanuts, hazelnuts and almonds.*** Product contains alcohol.

Despite our best efforts concerning quality control cherries may contain stones.

**6. Nutrition value per 100 g:**

Nutrition declaration	per 100 g of product
<b>energy</b>	1920 kJ/ 459 kcal
<b>fat</b>	23 g
<b>of which</b>	
- saturates	14 g
<b>carbohydrates</b>	54 g
<b>of which</b>	
- sugars	51 g
<b>fibre</b>	5,8 g
<b>protein</b>	3,3 g
<b>salt</b>	0,03 g

**7. Microbiological criteria**

Parameter	n	c	m	M
<b>Salmonella</b>	5	0	0(25g)	-

**8. Maximum acceptable content of harmful metals**

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Lead (Pb) mg/kg	Cadmium (Cd) mg/kg
0.20	0.20

**9. The product does not contain genetically modified ingredients in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003**

**10. Packaging:** foil, net weight € 210g /7,41 oz

**11. Product code:** 10142

**12. Barcode:** 5901177155959

**13. CN code:** 18069011

**14. Batch identified by:** Best before the end of:  
month/year  
year, month, day, shift, quality

**15. Storage conditions:** 12-18 °C, 30-75 % relative humidity

**16. Shelf life:** 12 months

**17. Intended use:** Product for direct consumption, for people other than those with allergy towards soy lecithin, peanuts, hazelnuts and almonds. Due to the alcohol content, the product should not be intended for children.

**18. Documents issued on customer's request:**

- Certificate
- Statement on allergic properties

**19. Legal requirements:** The chocolates meet the requirements specified in:

- Act of 25 August 2006 on safety of food and nutrition (Journal of Laws 2006 No 2010.136.914), as amended
- Regulation (EU) No 1169/2011 of The European Parliament and of the Council of 25 October 2011, (OJ.UEL.2011.304.18) on the provision of food information to consumers.
- Regulation of the Minister of Agriculture and Rural Development of 4 December 2002, on specific requirements concerning trade quality of cocoa and chocolate products (Journal of Laws 2002.214.1813), as amended
- Commission Regulation (EC) No 1881/2006 of 19 December 2006 as amended, setting maximum levels for certain contaminants in foodstuffs
- Commission Regulation (EC) No 2073/2005 of 15 November 2005 as amended on microbiological criteria for foodstuffs
- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food

Drafted by			Reviewed and approved by		
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