

PRODUCT QUALITY SPECIFICATION				Specification number: 232					
				Package number DAKO 122F					
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KPZ.03.	Review 2	Amendment	A	B	C	D			
Stored for 5 years									

1. Product name: Panna Cotta

Panna Cotta in cocoa coating (50 %).

2. Subject of the specification: mounds with shiny surface, with cream and raspberry

3. Sensory properties:

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

Shape – mound

Colour – brown

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – cream flavoured and raspberry filling

Flavour – specific for coating and filling

Requirements: Optimum coating content in the product - $50 \pm 2 \%$

4. Technological process- Mounds are produced of cocoa flavour coating, of which shells are formed following tempering. After cooling, cream and raspberry are dosed and the whole product is cooled again and wrapped in film

5. Ingredients: sugar, raspberry filling 30% [glucose syrup, sugar, raspberry puree 7%, acidity regulator: citric acid; humectant: sorbitols; black carrot juice concentrate, flavouring, thickener: pectins], fat (palm and shea in varying proportions), fat reduced cocoa powder 9%, whey powder (from *milk*), skimmed *milk* powder, whole *milk* powder, glucose, emulsifier: lecithins (from *soy* and rapeseed), flavourings. ***Product may contain peanuts, hazelnuts, almonds and wheat.***

6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2062 kJ/ 494 kcal
fat	26 g
of which	
- saturates	17 g
carbohydrates	58 g
of which	
- sugars	48 g
fibre	5,0 g
protein	3,4 g
salt	0,11 g

7. Microbiological criteria

Parameter	n	c	m	M
Salmonella	5	0	0(25g)	-

8. Maximum acceptable content of harmful metals

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

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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, carton box of net weight € 200 g /7,05 oz

11. Product code: 22186

12. Barcode: 5901177155911

13. CN code: 18069090

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 intended for direct consumption, for all age groups except persons with allergy towards soy milk, lecithin, peanuts, hazelnuts, almonds and wheat.

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. 10.136.914) 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		
DATE	POSITION	SIGNATURE	DATE	POSITION	SIGNATURE
16.04.2025	Ref.ds.Prod		16.04.2025	GT	