

PRODUCT QUALITY SPECIFICATION				Specification number: 199					
				Package number					
				Page 1 of 3					
KPZ.03.	Review 2	Amendment	A	B	C	D			
Stored for 5 years									

1. Product name: Panna Cotta, Coffee & Cream

Panna cotta in cocoa coating (52 %) and Coffee & Cream in cocoa coating (52 %)

2. Subject of the specification: Trunks with shiny surface, with:

- cream and raspberry (**Panna Cotta**)
- cream and coffee flavoured filling (**Coffee Cream**)

3. Sensory properties:

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

Shape – trunk

Colour – brown

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – specific for coating and filling

Flavour – specific for coating and filling

Requirements: Optimum coating content in the product - $52 \pm 2\%$

4. Technological process- Trunks are produced of coating, of which shells are formed following tempering. After cooling, cream and raspberry (panna cotta) or cream flavoured filling and coffee flavoured filling (coffee cream) are dosed and the whole product is cooled again and wrapped in film.

5. Ingredients:

Panna Cotta

Ingredients: sugar, fat (palm and shea in varying proportions), raspberry filling 20 % (glucose syrup, sugar, raspberry puree 7 %, acidity regulator: citric acid; humectant: sorbitols; black carrot juice concentrate, flavouring, thickener: pectin), fat-reduced cocoa powder 9,3 %, 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.***

Coffee Cream

Ingredients: sugar, cream flavoured filling 28% [glucose syrup, whey powder (from *milk*), inverted-sugar syrup, fat (palm and shea in varying proportions), humectant: sorbitols; flavouring, emulsifier: lecithins (from *soy*)], fat (palm and shea in varying proportions), fat reduced cocoa powder 9 %, whey powder (from *milk*), skimmed *milk* powder, coffee 0,7 %, cocoa, carob powder, glucose, emulsifier: lecithins (from *soy* and rapeseed); flavouring. ***Product may contain peanuts, hazelnuts, almonds and wheat.***

6. Nutrition value per 100 g:

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PRODUCT QUALITY SPECIFICATION				Specification number: 199					
				Package number					
				Page 2 of 3					
KPZ.03.	Review 2	Amendment	A	B	C	D			
Stored for 5 years									

Nutrition declaration per 100 g of product	Panna Cotta	Coffee Cream
energy	1987 kJ/ 474 kcal	2104 kJ/ 504 kcal
fat	22 g	27 g
of which		
- saturates	14 g	17 g
carbohydrates	62 g	59 g
of which		
- sugars	45 g	52 g
fibre	2,9 g	3,5 g
protein	5,1 g	4,9 g
salt	0,13 g	0,16 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

9. Packaging: foil, carton box of net weight € 290g / 10,23 oz

10. Product code: 22184

11. Barcode: 5901177155850

12. CN code: 18069090

13. Batch identified by: Best before the end of:
month.year

year, month, day, shift, quality

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

15. Shelf life: 12 months

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

17. Documents issued on customer's request:

- Certificate
- Statement on allergic properties

18. 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

PRODUCT QUALITY SPECIFICATION			Specification number: 199					
			Package number					
			Page 3 of 3					
KPZ.03.	Review 2	Amendment	A	B	C	D		
Stored for 5 years								

- Commission Regulation (EC) No 2073/2005 of 15 November 2005 as amended on microbiological criteria for foodstuffs

Drafted by			Reviewed and approved by		
DATE	POSITION	SIGNATURE	DATE	POSITION	SIGNATURE
23.07.2025	Ref.ds.Prod		23.07.2025	GT	