

Appendix No 16 to PZ.03.1 Design process control

PRODUCT QUALITY SPECIFICATION			Specification No 1					
			Package number DM_106B PETI 176A					
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Stored for 5 years								

1. Product name: Frutti di Mare

Chocolate (34 %) pralines filled with caramel flavour, hazelnut, milk and cocoa cream (57 %), decorated with white cream. Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Filled chocolate in shape of shells, with shiny surface, of four shapes and flavours: hazelnut, cocoa, milk and caramel.**3. Sensory properties:**

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

Shape – shells

Colour – brown-cream

Consistency – shell: uniform, hard
– filling: uniform, hard

Texture – filling, hazelnut, cocoa, milk, and caramel flavoured

Flavour – specific for chocolate and filling appropriately for shape

Requirements: Optimum coating content in the product: $34 \pm 2\%$

4. Technological process- Frutti di Mare are formed of natural coating subjected to curing. After forming and curing of the shell, cream is dosed. Then shells are assembled and chocolates are cooled. Finished chocolates are pushed onto a conveyor and packed into primary packaging.**5. Ingredients:** sugar, fat (palm and shea in varying proportions), cocoa mass, whey powder (from *milk*), skimmed *milk* powder 2,8 %, *milk* fat, cocoa 0,9 %, glucose, *hazelnut* mass 0,9 %, carob powder, cocoa butter, emulsifiers: lecithins (from *soy* and rapeseed) and E 476; whole *milk* powder 0,5 %, flavourings, salt. Chocolate – cocoa mass minimum 38 %. ***Product may contain peanuts, almonds and wheat.*****6. Nutrition value per 100 g:**

Nutrition declaration	per 100 g of product
energy	2338 kJ/ 561 kcal
fat	35 g
of which	
- saturates	22 g
carbohydrates	55 g
of which	
- sugars	49 g
fibre	0,7 g
protein	6,3 g
salt	0,21 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: a carton box € 370g/ 13,05 oz

11. Product code: 15837

12. Barcode: 5901177151791

13. CN code: 18069019

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 all age groups except persons with allergy towards: milk, soy 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 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		
DATE	POSITION	SIGNATURE	DATE	POSITION	SIGNATURE
20.11.2024	Ref.ds.Prod		20.11.2024	GT	