

PRODUCT QUALITY SPECIFICATION				Specification No 163					
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Storing - 5 years									

1. Product name: Trufla**Truffle sweets in chocolate flavoured coating (16 %)****2. Detailed specification:** Truffle sweets in chocolate flavoured coating**3. Organoleptic characteristics:**

<i>Surface</i>	–	smooth and shiny, occasional spots and visibility of filling are acceptable
<i>Shape</i>	–	bar
<i>Colour</i>	–	brown
<i>Texture</i>	–	of coating: uniform, hard – of the body: homogeneous, hard
<i>Cross-section</i>	–	truffle mass
<i>Taste</i>	–	appropriate for coating and mass

Requirements: The optimum coating content in the product: $16 \pm 2 \%$ **4. Technological process:** Candies are produced out of fatty mass. After mixing in a kneading machine the mass is formed in a press into bars, which then are covered with chocolate flavoured coating. After cooling the candies are packed.

5. Ingredients: sugar, whey powder (from *milk*), fat (palm and shea in varying proportions), glucose syrup, carob powder, spirit 2 %, humectant: sorbitols; fat-reduced cocoa powder, emulsifier: lecithins (from *soy*) and E 476; invert sugar syrup, flavourings, salt, cocoa mass, colour: E 150a; stabilizer: E 492. *Product may contain peanuts, hazelnuts, almonds and wheat.* Product contains alcohol.

6. Nutritional value per 100 g:

Nutrition declaration	per 100 g of product
energy	1908 kJ/ 456 kcal
fat	18 g
of which	
- saturates	10 g
carbohydrates	64 g
of which	
- sugars	55 g
fibre	3,1 g
protein	4,0 g
salt	0,44 g

7. Microbiological criteria:

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

8. Maximum permissible content of heavy 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, box of a net weight of 1000 g / 2,20 lbs

11. Product code: 27070

12. Bar code: 5901177153726

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: 9 months

17. Intended use: The product is intended for direct consumption, for consumers of all age groups except persons allergic to milk, soya lecithin, peanuts, hazelnuts, almonds, sesame and wheat. 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

18. Legal requirements: The candies meet the requirements specified in:

- Act of 25 August 2006 on safety of food and nutrition (Journal of Laws 2010 No 136, item 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
30.05.2025	Ref.ds.Prod		30.05.2025	GT	