

<b>PRODUCT QUALITY SPECIFICATION</b>				Specification No					
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**1. Product name: Mieszanka deserów**

**Coffee flavour sweets with cream filling (18 %) in chocolate flavoured coating (17 %) and peanut sweets with peanut filling (18 %) in chocolate flavoured coating (17 %).**

**2. Subject of the specification:** Coffee flavour sweets with cream filling in chocolate flavoured coating and peanut sweets with peanut filling in chocolate flavoured coating

**3. Sensory properties:**

*Surface* – smooth, shiny, occasional spots and filling visibility acceptable

*Shape* – candy bar

*Colour* – caramel

*Consistency* – coating: uniform, greasy

– coffee flavour mass: homogeneous, peanut mass: homogeneous with pieces of hard peanut

– of filling: greasy

*Flavour* – specific for chocolate flavoured coating the above masses with filling

Requirements: Optimum coating content in the external shell:  $17 \pm 2 \%$

**4. Technological process:** Our sweets are produced from fat mass with filling (flavour dependent on type of sweet). The mass and filling are formed in an extruder into bars which are then covered with coating. After cooling, the sweets are packaged automatically.

**5. Ingredients:** sugar, fat (palm and shea in varying proportions), whey powder (from *milk*), glucose syrup, *peanut* 4,7 %, fat-reduced cocoa powder, humectant: sorbitols; invert sugar syrup, emulsifiers: lecithins (from *soy* and rapeseed) and E 476; skimmed *milk* powder, salt, flavourings, whole *milk* powder, *soy* flour, cocoa fiber, glucose, colour: E 150a; stabilizer: E 492.

***Product may contain hazelnut and wheat.***

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

Nutrition declaration	per 100 g of product
<b>energy</b>	1876 kJ/ 447 kcal
<b>fat</b>	16 g
<b>of which</b>	
<b>- saturates</b>	9,3 g
<b>carbohydrates</b>	69 g
<b>of which</b>	
<b>- sugars</b>	56 g
<b>fibre</b>	2,3 g
<b>protein</b>	4,4 g
<b>salt</b>	0,56 g

**7. Microbiological criteria**

<b>Parameter</b>	n	c	m	M
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<b>Salmonella</b>	5	0	0(25g)	-
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**8. Maximum acceptable content of harmful metals**

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:** film, box, net weight € 1 kg /2,20 lbs**11. Product code:****12. Barcode:****13. CN code:** 18069090**14. Batch identified by:** Best before the end of: month/year  
year, month, day, shift, quality**15. Storage conditions and transport:** 12-18°C, 30-75 % relative humidity**16. Shelf life:** 9 months**17. Intended use:** Product for direct consumption, for all age groups except persons with allergy towards: milk, soy, peanuts, hazelnuts and wheat.**18. Documents issued on customer's request:**

- Certificate
- Statement on allergic properties

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

- a. Act of 25 August 2006 on safety of food and nutrition (Journal of Laws 2010.136.914), as amended
- b. 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.
- c. 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
- d. Commission Regulation (EC) No 1881/2006 of 19 December 2006 as amended, setting maximum levels for certain contaminants in foodstuffs
- e. Commission Regulation (EC) No 2073/2005 of 15 November 2005 as amended on microbiological criteria for foodstuffs
- f. 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
30.12.2025	Ref.ds. prod.		30.12.2025	GT	