

PRODUCT QUALITY SPECIFICATION			Specification number: 212					
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Stored for 5 years								

1. Product name: Choco Crispy milk & cocoa

Balls with milk flavoured coating (28 %) filled with milk cream with crisps (62 %), decorated with white cream and balls with cocoa flavoured coating (28 %) filled with cocoa cream with crisps (62 %), decorated with white cream.

2. Subject of the specification: balls with shiny surface filled with milk and cocoa flavoured cream with rice crisps

3. Sensory properties:

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

Shape – round

Colour – brown –creamy and light brown- creamy

Consistency – shell: uniform, hard

– filling: uniform, greasy

Flavour – specific for coating and filling

Requirements: Optimum coating content in the product - $28 \pm 2 \%$

4. Technological process- Balls are produce from milk flavoured and cocoa flavoured coating. After tempering process the shell is formed. Then fillings are depositing into the shell in two steps. Then two halves of balls are connected together. On the end the process there is cooling and after this step the balls are wrapping into the foil.

5. Ingredients: sugar, fat (palm and shea in varying proportions), whey powder (from *milk*), skimmed *milk* powder 5,8 %, fat reduced cocoa powder 3,5 %, whole *milk* powder 1,5 %, glucose, cocoa 1 %, carob powder, rice crisps 1% (rice flour, corn flour, sugar); emulsifiers: lecithins (from *soy* and rapeseed) and E 476; flavourings, salt. ***Product may contain peanut, hazelnuts, almonds and wheat.***

6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2300 kJ/ 551 kcal
fat	33 g
of which	
- saturates	21 g
carbohydrates	56 g
of which	
- sugars	49 g
fibre	2,1 g
protein	5,9 g
salt	0,28 g

7. Microbiological criteria

Parameter	n	c	m	M
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Salmonella	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:** foil, box of net weight € 1,0 kg /2,20 lbs

11. **Product code:** 18462

12. **Barcode:** 5901177155157

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 lecithin, milk, wheat, peanuts, hazelnuts and almonds.

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
22.04.2025	Ref.ds.Prod		22.04.2025	GT	