

<b>PRODUCT QUALITY SPECIFICATION</b>				Specification no 244				
				Package number				
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Stored for 5 years								

**1. Product name: Gryzzli Milk**

**Milk chocolate (53 %) pralines filled with milk cream and crisps (47 %). Chocolate contains vegetable fats in addition to cocoa butter.**

**2. Subject of the specification:** Milk chocolate pralines filled with milk cream and malt crisps

**3. Sensory properties:**

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

*Shape* – little bear

*Colour* – light brown

*Consistency* – shell: uniform, hard

– filling: uniform, greasy

*Texture* – filling: milk cream with malt crisps

*Flavour* – specific for chocolate and filling

Requirements: Optimum coating content in the product:  $53 \pm 2\%$

**4. Technological process-** Chocolate figures are formed of milk chocolate 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), whey powder (from *milk*), skimmed *milk* powder 7,9 %, cocoa butter, cocoa mass, *milk* fat, rice crisps 2 % (rice flour, corn flour, sugar), whole *milk* powder 1,6 %, glucose, emulsifier: lecithins (from *soy*) and E 476; flavourings. Milk chocolate – cocoa mass minimum 25 %. ***Product may contain peanuts, hazelnuts, almonds and wheat.***

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

Nutrition declaration	per 100 g of product
<b>energy</b>	2277 kJ /545 kcal
<b>fat</b>	32 g
<b>of which</b>	
<b>- saturates</b>	19 g
<b>carbohydrates</b>	58 g
<b>of which</b>	
<b>- sugars</b>	53 g
<b>fibre</b>	2.9 g
<b>protein</b>	5.9 g
<b>salt</b>	0.23 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:** foil, nett weight e 1.0 kg / 2.2 lbs

**11. Product code:** 14874

**12. Barcode:** 590117715732(8)

**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, hazelnuts, peanuts, 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
15.12.2025	Ref.ds.Prod		15.12.2025	GT	