

PRODUCT QUALITY SPECIFICATION			Specification No 309					
			Package number Etykieta bez nr serii					
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KPZ.03.	Review 2	Amendment	A	B	C	D		
Stored for 5 years								

1. Product name: Pralines mix

Chocolate (34 %) pralines with Crème Brûlée flavoured filling and caramel pieces and cocoa cream (16 %), mounds with cheesecake-flavoured cream (30 %) with peach filling (20 %) in cocoa coating (50 %) and mounds with apple-pie flavoured filling with cinnamon in cocoa coating (50 %). Chocolate contains vegetable fats in addition to cocoa butter.

- 2. Subject of the specification:** mound-shaped of shiny surface, containing apple pie flavoured filling with cinnamon, mound-shaped of shiny surface, containing cheesecake flavoured cream with peach filling, mound-shaped of shiny surface, containing crème brûlée-flavoured cream and caramel pieces

3. Sensory properties:

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

Shape – mound

Colour – brown

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

Texture – crème brûlée filling and caramel pieces, cheesecake flavoured cream with peach filling, apple pie flavoured filling with cinnamon filling

Flavour – specific for of chocolate, coating and filling

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

Optimum cocoa coating content in the product: $50 \pm 2\%$

- 4. Technological process** Chocolates are produced of chocolate and cocoa flavoured coating, of which shells are formed following tempering. After cooling, cream are dosed and the whole product is cooled again and wrapped in film

- 5. Ingredients:** sugar, fat (palm and shea in varying proportions), glucose syrup, apple filling with cinnamon 7 %: [glucose syrup, apple puree 13 %, humectant: sorbitols; sugar, acidity regulator: citric acid; flavouring, cinnamon 0,1 %, gelling agents: pectins, curcumin], peach filling 7 %: [glucose syrup, sugar, peach puree 9%, apple puree, humectant: sorbitols, acidity regulator: citric acid; flavouring, gelling agents: pectins; carrot concentrate], fat reduced cocoa powder 7 %, whey powder (from *milk*), cocoa mass, skimmed *milk* powder, invert sugar syrup, whole *milk* powder, rice crisps 0,6 % (rice flour, corn flour, sugar), humectant: sorbitols; flavouring, *milk* fat, glucose, emulsifiers: lecithins (from *soy* and rapeseed) and E 476; cocoa butter, caramel 0,1 % (sugar, glucose syrup, butter (from *milk*), cream powder (from *milk*), salt, raising agent: sodium carbonate), cottage cheese powder (from *milk*) 0,1 %, colour: caramel. Chocolate – cocoa mass minimum 38 %. **Product may contain peanuts, hazelnuts and almonds.**

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6. Nutrition value per 100 g:

		Nutrition declaration			per 100 g of product				
7. criteria		energy			2072 kJ/496 kcal			Microbiological	
		fat			26 g				
		of which							
		- saturates			17 g				
Parameter	carbohydrates	n		c	60 g	m		M	
Salmonella	of which	5		0		0(25g)		-	
8. Maximum of harmful		- sugars			53 g			acceptable content metals	
		fibre			3,4 g				
		protein			4,5 g				
		salt			0.17 g				
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, net weight € 1 kg / 2,20 lbs11. **Product code:** 2226912. **Barcode:** 590117715681913. **CN code:** 1806901914. **Batch identified by:** Best before the end of:

month.year

year, month, day, shift, quality

15. **Storage conditions:** 12-18 °C, 30-75 % relative humidity16. **Shelf life:** 12 months17. **Intended use:** Product intended for direct consumption, for all age groups, except persons with allergy towards soy lecithin, milk, wheat, peanuts, hazelnut 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 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

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- 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
24.04.2025	Ref.ds.Prod		24.04.2025	GT	