

PRODUCT QUALITY SPECIFICATION				Specification number: 211					
				Package number PAK 97943A					
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KPZ.03.	Review 2	Amendment	A	B	C	D			
Stored for 5 years									

1. **Product name:** **Coffee & Cream**
Coffee Cream in cocoa coating (50 %).
2. **Subject of the specification:** mounds with shiny surface, with cream and coffee flavoured filling
3. **Sensory properties:**
 - Surface* – smooth, shiny, occasional scratches and cracks are acceptable
 - Shape* – mound
 - Colour* – brown
 - Consistency* – shell: uniform, hard
– filling: uniform, greasy
 - Texture* – cream and coffee
 - Flavour* – specific for coating and filling

Requirements: Optimum coating content in the product - 50 ± 2 %

4. **Technological process-** Mounds are produced of cocoa flavoured coating, of which shells are formed following tempering. After cooling, cream is dosed and the whole product is cooled again and wrapped in film.
5. **Ingredients:** sugar, cream flavoured filling 30 % [glucose syrup, whey powder (from *milk*), inverted-sugar syrup, fat (palm and shea in varying proportions), humectant: sorbitols; flavouring, emulsifier: lecithins (from *soy*)], fat (palm and shea in varying proportions), fat reduced cocoa powder 8,7%, whey powder (from *milk*), skimmed *milk* powder 1 %, coffee 0,7 %, emulsifier: lecithins (from *soy* and rapeseed); cocoa 0,3 %, carob powder, glucose, flavouring. **Product may contain peanuts, hazelnuts, almonds and wheat.**
6. **Nutrition value per 100 g:**

7. criteria	Nutrition declaration			per 100 g of product		Microbiological
	energy			2058 kJ/ 492 kcal		
Parameter	fat	n		c 26 g	m	M
Salmonella	of which	5		0	0(25g)	-
8. Maximum of harmful	- saturates			16 g		acceptable content metals
	carbohydrates			60 g		
	of which					
- sugars			47 g			
Lead (Pb) mg/kg	fibres	Cadmium (Cd) mg/kg	3,8 g			
0.20	protein	0.20	3,6 g			
9. Packaging:	salt		0,18 g		foil, carton box of	

net weight € 1 kg/ 2,20 lbs

10. **Product code:** 22108
11. **Barcode:** 5901177154877
12. **CN code:** 18069090
13. **Batch identified by:** Best before the end of:
month.year
year, month, day, shift, quality
14. **Storage conditions:** 12-18 °C, 30-75 % relative humidity
15. **Shelf life:** 12 months

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16. Intended use: Product intended for direct consumption, for all age groups except persons with allergy towards milk, soy lecithin, peanuts, hazelnuts, almonds and wheat.

17. Documents issued on customer's request:

- Certificate
- Statement on allergic properties

18. 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

Drafted by			Reviewed and approved by		
DATE	POSITION	SIGNATURE	DATE	POSITION	SIGNATURE
13.03.2025	Ref.ds.Prod		13.03.2025	GT	