

PRODUCT QUALITY SPECIFICATION				Specification No 28				
				Package number PAK-90637-C				
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KPZ.03.	Review 2	Amendment	A	B	C	D		
Stored for 5 years								

Product name: Pralines Brownie and Creme Brulee

Chocolate pralines (38%) filled with brownie flavor filling cream (39%) and chocolate filing (23 %) and milk chocolate pralines (38 %) filled with crème brûlée filling and caramel pieces (0,7 %). Chocolate contains vegetable fats in addition to cocoa butter.

1. Subject of the specification:

Pralines Brownie: round, of shiny surface, containing brownie-flavoured cream and chocolate cream

Pralines Creme Brulee: round, of shiny surface, containing crème brulee-flavoured cream and caramel pieces

2. Sensory properties:

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

Shape – balls

Colour – brown

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – brownie filling, creme brulee filling

Flavour – specific for of chocolate and filling

Requirements: Optimum coating content in the product: $38 \pm 2\%$

3. Technological process- Chocolate balls are produced from natural chocolate and milk chocolate. After tempering proces the shell is formed. Then fillings are deposing 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.

4. Ingredients: sugar, fat (palm and shea in varying proportions); whey powder (from *milk*), glucose syrup, chocolate filling [glucose syrup, sugar, fat (palm and shea in varying proportions), emulsifier: lecithin (from sunflower), chocolate 6.5 % (sugar, cocoa mass, cocoa butter, emulsifiers: lecithins (from *soy*) and E 476; flavouring), invert sugar syrup, cocoa, condensed sweetened *milk* (*milk*, sugar), humectant: sorbitols], cocoa mass, skimmed *milk* powder 5 %, cocoa butter, invert sugar syrup, *milk* fat, whole *milk* powder 0,9 %, glucose, caramel [sugar, glucose syrup, butter (form *milk*), cream powder (from *milk*), salt, raising agent: sodium carbonate]; humectant: sorbitols; cocoa, carob powder, emulsifiers: lecithins (from *soy*) and E 476; flavourings, colour: caramel, salt. Chocolate – cocoa mass minimum 38 %, Milk chocolate – cocoa mass minimum 25 % ***Product may contain peanuts, hazelnut, almonds, pistachios and wheat.***

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5. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2153 kJ/ 516 kcal
fat	30 g
of which	
- saturates	19 g
carbohydrates	53 g
of which	
- sugars	43 g
fibre	3.4 g
protein	6.9 g
salt	0.42 g

6. Microbiological criteria

Parameter	n	c	m	M
Salmonella	5	0	0(25g)	-

7. Maximum acceptable content of harmful metals

Lead (Pb) mg/kg	Cadmium (Cd) mg/kg
0.20	0.20

8. The product does not contain genetically modified ingredients in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003**9. Packaging:** foil, a net weight € 1 kg / 2,20 lbs**10. Product code:** 18534**11. Barcode:** 5901177156475**12. CN code:** 18069019**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**16. Intended use:** Product intended for direct consumption, for all age groups, except persons with allergy towards soy lecithin, milk powder, whey powder, peanuts, hazelnut, almonds, pistachios 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 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.

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- 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
05.11.2025	Ref.ds.Prod		05.11.2025	GT	