

PRODUCT QUALITY SPECIFICATION			Specification No 305					
			PAK 97004B					
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Stored for 5 years								

1. Product name: Delissimo Hazelnut & Almond

Milk chocolate (38 %) pralines filled with hazelnut cream and hazelnut (6,5 %) and balls with white coating (38%) filled with coconut flavoured cream and almond (7 %). Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Balls, of shiny surface, containing hazelnut cream and hazelnut and balls, of shiny surface, containing coconut flavoured cream and with almond.

3. Sensory properties:

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

Shape – balls

Colour – light brown and white

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – hazelnut filling with hazelnut, coconut flavoured filling with almond

Flavour – specific for of chocolate, coating and filling

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

4. Technological process- Balls are produce from milk chocolate and white coating. After tempering proces the shell is formed. Then fillings and hazelnut or fillings and almonds, are deposing into the shell in two steps. Then two halves of balls are connected together. On the end the proces 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, roasted *almond*, *hazelnut*, cocoa butter, *hazelnut* mass 1,8 %, cocoa mass, whole *milk* powder, glucose, *milk* fat, carob powder emulsifiers: lecithins (from *soy*) and E 476;, flavouring. Milk chocolate - cocoa mass minimum 25%. **Product may contain peanuts, pistachios and wheat.**

6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2381 kJ/ 572 kcal
fat	38 g
of which	
- saturates	22 g
carbohydrates	51 g
of which	
- sugars	51 g
fibre	1,8 g
protein	6,7 g
salt	0.28 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
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0.20	0.20
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9. **Packaging:** foil, carton box of net weight e 1,0 kg/ 2,20 lbs
10. **Product code:** 18572
11. **Barcode:** 5901177156826
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, hazelnut, peanuts, 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.
 - 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
19.09.2025	Ref.ds.Prod		19.09.2025	GT	