

PRODUCT QUALITY SPECIFICATION				Specification No 200					
				Package number					
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Stored for 5 years									

1. Product name: Hazelnut Passion

Milk chocolate (50 %) pralines filled with hazelnut cream with hazelnut (5 %). Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Mound-shaped chocolates of milk chocolate, with shiny surface, filled with hazelnut.

3. Sensory properties:

Surface – smooth, shiny, free of visible spots; occasional scratches and cracks are acceptable

Shape – mound

Colour – light brown

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – hazelnut flavoured filling

Taste – specific for milk chocolate, milk-hazelnut filling and hazelnut

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

4. Technological process-Chocolates are produced of milk chocolate, which after curing and pouring into moulds forms chocolate shells. Into those shells whole hazelnuts are put, and then nut cream is poured and the shell is closed and forming a bottom. After pushing out of a mould, chocolates are wrapped in foil and packed into boxes.

5. Ingredients: sugar, fat (palm and shea in varying proportions), whey powder (from *milk*), skimmed *milk* powder 9 %, *hazelnut* mass 8,3 %, cocoa butter, *hazelnut*, cocoa mass, *milk* fat, fat-reduced cocoa powder, glucose, emulsifiers: lecithins (from *soy*) and E 476; flavourings. Milk chocolate – cocoa mass minimum 25 %. ***Product may contain peanuts, almonds, pistachios and wheat.***

6. Nutrition value per 100 g:

7. criteria	Nutrition declaration		per 100 g of product		Microbiological
Parameter	energy n		2312 kJ/ 555 kcal m		M
Salmonella	fat	5	0 35 g 0(25g)		-
8. Maximum of harmful	of which				acceptable content metals
	- saturates		20 g		
Lead (Pb) mg/kg	carbohydrates (Cd) mg/kg		50 g		does not contain modified accordance with
0.20	of which 0.20				
	- sugars		44 g		
	fibre		5,2 g		
9. The product genetically ingredients in	protein		6,4 g		
	salt		0,24 g		

Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003

10. Packaging: foil, carton box, net weight e 1,0 kg/ 2,20 lbs

11. Product code: 22233

12. Barcode: 5 901177156444

13. CN code: 18069019

14. Batch identified by: Best before the end of:

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month.year

year, month, day, shift, quality

15. Storage and transport conditions: 12-18 °C, 30-75 % relative humidity

16. Shelf life: 12 months

17. Intended use: For direct consumption by all consumers groups excluding persons allergic to: milk powder, hazelnut, soy lecithin, peanut, almonds, pistachios 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
19.11.2025	Ref.ds.Prod		19.11.2025	GT	