

PRODUCT QUALITY SPECIFICATION				Specification No 24					
				Package number FP58A					
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KPZ.03.	Review 2	Amendment	A	B	C	D	E		
Stored for 5 years									

1. Product name: Marzipan Passion

Chocolate (37 %) pralines with marzipan filling (45 %) and cocoa cream. Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Trunk-shaped chocolates with shiny surface, with marzipan filling.

3. Sensory properties:

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

Shape – trunk

Colour – brown

Consistency – shell: uniform, hard

– filling: greasy

Texture – marzipan filling

Taste – specific for chocolate and marzipan filling

Requirements: Optimum coating content in the product - $37 \pm 2\%$

4. Technological process- Chocolates are produced of dessert coating, of which shells are formed following tempering. After cooling, marzipan cream is poured, followed by chocolate dosed on bottoms, and the whole product is cooled again, wrapped in foil and then packed into boxes.

Ingredients: sugar, marzipan 21% (sugar, *almond* 26%, inverted-sugar syrup, glucose syrup, humectant: sorbitols, preservative: potassium sorbate), inverted-sugar syrup, cocoa mass, fat (palm and shea in varying proportions), skimmed *milk* powder, fat reduced cocoa powder 3,1 %, humectants: sorbitols and glycerol; *milk* fat, cocoa butter, emulsifiers lecithin (from *soy* and rapeseed) and E 476, flavourings. Chocolate - cocoa mass minimum 38%

5. Product may contain peanut, hazelnuts and wheat.

6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2002 kJ/ 479 kcal
fat	24 g
of which	
- saturates	13 g
carbohydrates	56 g
of which	
- sugars	44 g
fibre	7.1 g
protein	5.6 g
salt	0.08 g

7. Microbiological criteria

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

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8. Maximum acceptable content of harmful metals

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 / 2,2 lbs**11. Product code:** 22308**12. Barcode:** 5901177157168**13. CN code:** 18069019**14. Batch identified by:** Best before the end of:
month.year

year, month, day, shift, quality

15. Storage conditions: 12-18 °C, 30-75 % relative humidity**16. Shelf life:** 12 months**Intended use:** Product intended for direct consumption, for all age groups except persons with allergy towards soy lecithin, milk powder, peanuts, hazelnuts, or almonds.**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
- 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
20.01.2025	Ref.ds.Prod		20.01.2025	GT	