

Appendix No 16 to IZ.03.1 Design process control

PRODUCT QUALITY SPECIFICATION			Specification No 303					
			Package number					
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Stored for 5 years								

1. Product name: Plum in chocolate

Chocolate pralines (35 %) with plum and cocoa cream and plum flavoured cream (25 %) with crushed cocoa beans, decorated with white cream (4 %). Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Chocolate pralines with plum and plum flavoured cream with crushed cocoa beans.

3. Sensory properties:

- Surface* – smooth, shiny, occasional scratches and cracks are acceptable
- Shape* – plums with a flat base
- Colour* – brown
- Consistency* – shell: uniform, hard
- filling: homogeneous, greasy with prune with crushed cocoa beans.
- Texture* – plum flavoured filling and prune with crushed cocoa beans.
- Flavour* – specific for of chocolate and filling

Requirements: Optimum coating content in the product: $35 \pm 2 \%$

4. Technological process- Chocolate with plum are produce from dark chocolate. After tempering process the shell is formed. Then fillings are deposing into the shell in two steps and the shell is closed by pouring chocolate coating and forming a bottom. On the end the process there is coolling and after this step chocolates are wrapping into the foil.

5. Ingredients: sugar, prunes 20 % (plum, water, preservative: E 202), fat (palm and shea in varying proportions), cocoa mass, whey powder (from *milk*), cocoa butter, fat-reduced cocoa powder 2,5 %, skimmed *milk* powder, whole *milk* powder, crushed cocoa beans 0,6 % *milk* fat, glucose, emulsifiers: lecithins (from *soy* and rapeseed) and E 476; flavourings. Chocolate - cocoa mass minimum 38%. %. ***Product may contain peanuts, hazelnuts, almonds and wheat.*** Despite our best efforts concerning quality control plum may contain stones.

6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	1935 kJ/ 464 kcal
fat	27 g
of which	
- saturates	17 g
carbohydrates	46 g
of which	
- sugars	46 g
fibre	7.0 g
protein	4.7 g
salt	0.11 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:** foli net weight e 1 kg/ 2,20 lbs**11. Product code:**14896**12. Barcode:** 5901177157588**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**17. Intended use:** Product intended for direct consumption, for all age groups except persons with allergy towards milk, soy, hazelnut, peanuts, almonds 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
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