

PRODUCT QUALITY SPECIFICATION			Specification no 300					
			Package number FP40A					
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Stored for 5 years								

1. Product name: **Frutti di Mare** Premium Pralines

Chocolate (43 %) pralines with brownie flavour cream filling (39 %) and chocolate filling (18%), chocolate (34 %) pralines filled with cocoa cream (39 %) and cherry filling, decorated with white cream (9%) and milk chocolate (34%) pralines filled with crème brûlée flavoured filling and caramel pieces (0,7%), decorated with white cream (9%). Chocolate contains vegetable fats in addition to cocoa butter.

2. Subject of the specification: Chocolate pralines with brownie flavoured cream filling and chocolate filling, chocolate pralines filled with cocoa flavoured cream and cherry filling, milk chocolate pralines filled with Crème brûlée flavoured filling with caramel pieces.

3. Sensory properties:

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

Shape – shells

Colour – brown, brown and white, light brown

Consistency – shell: uniform, hard

– filling: uniform, greasy

Texture – filling: brownie flavoured, cocoa cream and cherry filling and Crème brûlée flavoured filling with caramel pieces

Flavour – specific for each type of chocolate and filling: brownie flavoured, cocoa cream and cherry filling and Crème brûlée flavoured filling with caramel pieces

Requirements: Optimum coating content in the product: $43 \pm 2\%$

4. Technological process- Frutti di Mare „Seahorse” are formed of natural and milk chocolate coating subjected to curing. After forming and curing of the shell, cream is dosed. Then shells are assembled and chocolates are cooled. Finished chocolates are pushed onto a conveyor and packed into primary packaging.

5. Ingredients: sugar, fat (palm and shea in varying proportions), cocoa mass, whey powder (from *milk*), cherry filling: [glucose syrup, sugar, cherry puree 13%, humectants: sorbitols, black carrot juice concentrate, acidity regulator: citric acid, chokeberry concentrate, flavouring, thickeners: pectin] chocolate filling: [glucose syrup, sugar, fat (palm and shea in varying proportions), emulsifier: lecithins (from sunflower), chocolate 6.5% (sugar, cocoa mass, cocoa butter, emulsifiers: lecithins (from *soy*) and E 476, flavouring), inverted sugar syrup, cocoa, condensed sweetened *milk* (*milk*, sugar), humectant: sorbitols], glucose syrup, skimmed *milk* powder, cocoa butter, whole *milk* powder, invert sugar syrup, cocoa 1 %, *milk* fat, carob powder, glucose, emulsifiers: lecithins (from *soy* and rapeseed) and E 476; caramel (sugar, glucose syrup, butter (from *milk*), cream powder (from *milk*), salt, raising agents: sodium carbonate), flavourings, humectant: sorbitols, salt, colour: caramel. Chocolate – cocoa mass minimum 38% Milk chocolate - cocoa mass minimum 25%. **Product may contain peanuts, hazelnuts, almonds and wheat.**

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6. Nutrition value per 100 g:

Nutrition declaration	per 100 g of product
energy	2148 kJ /514 kcal
fat	29 g
of which	
- saturates	19 g
carbohydrates	58 g
of which	
- sugars	48 g
fibre	3.0 g
protein	5.3 g
salt	0.17g

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
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, nett weight e 1 kg / 2,2 lbs

11. Product code: 16002

12. Barcode: 5901177156499

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 for direct consumption, for all age groups except persons with allergy towards: milk, soy lecithin, hazelnuts, 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

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- 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	