



### PRODUCT SPECIFICATION

Art.N: 98-008

#### 1. Ingredients

Rehydrated skimmed **milk**, sugar, rice flour, coconut fat, cocoa powder 4%, glucose, dextrose, cocoa mass 1.3%, **butter**, starch, stabilizer (mono- and diglycerides of vegetable fatty acids, locus bean gum, guar gum, carrageenan), **cream**, trehalose, salt.

#### 2. Weight/Volume

Net: 210g (6 x 35 g)


Gross: 250g

#### 3. Nutritional information

	Typical values 100 g:
Energy	988kJ/ 234kcal
Fat	6.3 g
of which saturates	5.1 g
Carbohydrates	42 g
of which sugars	31 g
Protein	2.6 g
Salt	0.1 g

#### 4. Control indicators

The ready for consumption products, should comply with the following organoleptic, physio-chemical and microbiological control indicators:

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Indicator:	Norm:
<b>4.1. Organoleptic indicators</b>	
4.1.1. Appearance	Smooth and homogeneous mixture – without deformations, crystals, fat agglomeration or other cumulations.
4.1.2. Colour	Homogenous, typical for the ingredients used.
4.1.3. Structure and consistency	Homogenous, dense, without grainy-, fat- or crystal-agglomerations.
4.1.4. Taste and flavour	Pleasant, specific for the ingredients used. Without off taste and flavour.
<b>4.2. Physio- Chemical indicators</b>	
4.2.1. Visible impurities or presence of foreign elements.	Not acceptable.
4.2.2. Dry matter, %, not less than:	60
4.2.3. Total fat, %, not less than:	6
4.2.4. Total sugar, %, not more than:	28
4.2.5. Overrun, %, not less than:	15
4.2.6. Shelf life of the ready products	18 months from date of production
<b>4.3. Microbiological indicators and probing schedule according to the requirements of (EO)2073/2005 and 1441/2007</b>	
* Criteria for the microbiological safety of the products, offered at the market until their expiry date. Not permitted for direct consumptions and should be recalled from the market.	
4.3.1.*Listeria monocytogenes	n =5, c =0, m=M=100 KOE/g,
4.3.2. *Salmonella spp.	n =5, c =0, m(M) not present в 25g;
** Criteria for the cleanness of the manufacturing process: during and/or at the end of the manufacturing process. Improvement of the raw materials selection and/or the technology and hygiene of the manufacturing.	
4.3.3.** Enterobacteriaceae	n =5, c =2, m=10, M=100 KOE/g

## 5. Packaging and marking

The finished products are placed in a tray of 6 units. The tray is made of polyethylene terephthalate. The trays are packed in a bag made of BOPP and placed in a carton box.

Box dimensions:

Length mm- 185  
Width mm- 135  
Height mm - 34

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Each box is marked on a printer with the batch number and the expiry date. The batch number symbols indicate MM/YY/DD.

Transport package – cartons of 12 boxes.

## 6. Palletizing

<b>Boxes per carton</b>	<b>12</b>
<b>Cartons per pallet</b>	<b>96</b>
<b>Carton gross weight (kg)</b>	<b>3.225</b>
<b>Boxes per pallet</b>	<b>1152</b>
<b>Cartons per layer</b>	<b>8</b>
<b>Layers per pallet</b>	<b>12</b>
<b>Pallet height cm (including wooden pallet 20cm)</b>	<b>180</b>
<b>Pallet gross weight kg (including wooden pallet 25kg)</b>	<b>335</b>

## 7. Storage and transport conditions

The finished products are stored at temperature not higher than -18 degrees C. They should be transported in thermo-isolated transport vehicles, equipped with cooling units and integrated systems, suitable for freezing, for recording the temperature. The vehicles should be registered according to the Foods Law.

## 8. Quality control

Corte Diletto Ltd. is certified in accordance with the requirements of IFS Food Version 7.0, October 2020 **at Higher Level** with a score of 97.07 %. New audit for version 7.0 is scheduled between May and July 2023.



Issued and approved by Technical Department.

Production Specialist:

Mrs. Radoslava Gancheva