

NAME OF PRODUCT : CEREAL BALLS WITH CHOCOLATE FLAVOUR

INGREDIENTS

Cereals (corn grit and flours: corn, *wheat*, rice) 65%, sugar, cocoa powder with reduced fat 5%, glucose-fructose syrup, salt, flavor.

PRODUCT DESCRIPTION

Method of production: extrusion and coating. Directly expanded shaped breakfast cereal.. Product size: balls of a diameter 0,7-1,0 cm.

PRODUCT SPECIFICATION

Sensory characteristics

- colour: brown ,
- texture: dry and porous,
- consistency: crispy, constant,
- taste and odour: typical for used raw materials with a dominant taste of chocolate
- appearance diverse: round, allowed a small amount of crushed flakes.

Nutrition facts

	per 100 g	% RI* in 100 g	in 1 portion (30 g)	% RI in 1 portion (30 g)
Energy	1603 kJ/379 kcal	19	481 kJ/114 kcal	6
Fat	2,1 g	3	0,6 g	1
Saturates	0,70 g	4	0,21 g	1
Carbohydrate	79,1 g	30	23,7 g	9
Sugars	32,7 g	36	9,8 g	11
Fibre	6,4 g	-	1,9 g	-
Protein	7,6 g	15	2,3 g	5
Salt	0,46 g	8	0,14 g	2
Sodium	0,18 g	8	0,05 g	2

One portion 30 g = about 8 tbs.

*Reference intake of an average adult (8400 kJ/2000 kcal).

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex XIII].

Chemical and physical parameters:

- moisture: max 4%;
- metals Commission Regulation (EC) No 1881/2006, maximum levels (mg/kg wet weight):
 - o Lead: 0,20 mg/kg;
 - o Cadmium: 0,10 mg/kg;
- Pest and their residues – absent;
- Organical and inorganic contaminations - absent.

Mycotoxins Commission Regulation (EC) No 1881/2006 and Commission Regulation (EC) No 1126/2007, maximum levels:

- Aflatoxins B1 - 2 µg/kg,
- Aflatoxins sum of B1, B2, G1 and G2 - 4 µg/kg,
- Ochratoxin A - 3 µg/kg,
- Deoxynivalenol (DON) - 500 µg/kg,
- Zearalenone - 50 µg/kg,
- Fumonisin sum of B1 and B2 – 400 µg/kg.

Mikrobiological parameters

- Salmonella in 25 g – non-present ,
- Coliform - w 0,1 g – non-present.

ALLERGENS

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES	Present in the product		Present on the same line		Present in the plant	
	YES	NO	YES	NO	YES	NO
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	X		X		X	
2. Crustaceans and products thereof		X		X		X
3. Eggs and products thereof		X		X		X
4. Fish and products thereof		X		X		X
5. Peanuts and products thereof		X	X		X	
6. Soybeans and products thereof		X		X		X
7. Milk and products thereof (including lactose)		X		X		X
8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		X	X		X	
9. Celery and products thereof		X		X		X
10. Mustard and products thereof		X		X		X
11. Sesame seeds and products thereof		X		X		X
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		X		X		X
13. Lupin and products thereof		X		X		X
14. Molluscs and products thereof		X		X		X

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex II].

GMO STATEMENT

We declare that the raw materials used to production do not contain genetically modified organisms.

NET WEIGHT

Qn=250 g, T1 = 9 g, Qn-T1= 241g, 2T=18 g, Qn-2T=232g
 Qn=375 g, T1 = 11,2 g, Qn-T1= 363,8g, 2T=22,4 g, Qn-2T=352,6 g
 Qn=450 g, T1 = 13,5 g, Qn-T1= 436,5,5g, 2T=27 g, Qn-2T=423,0g
 Qn=500 g, T1 = 15 g, Qn-T1= 485,5 g, 2T=30 g, Qn-2T=470 g
 Qn=1000 g, T1 = 15 g, Qn-T1= 985g, 2T=30 g, Qn-2T=970g

PACKING MATERIAL

- unit package - laminate foil PP/PE, foil PP and label or colored cardboard;
- shipping carton - cardboard box ;
- transport pallet – wooden pallet and stretch foil.

STORAGE CONDITIONS

Product should be stored in dry, clean, free of pests and their residues in conditions securing unit package from damage. The product should be stored at ambient temperature, protected from direct sunlight. The relative air humidity should not exceed 75%. After opening product should be stored in a dry and dark place.

TRANSPORT CONDITIONS

Means of transport: dry, indoor, clean, no undesirable odors, protecting the load from getting wet



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PREPARATION WAY

Product ready for direct consumption.

SHELF LIVE

365 days (12 months) of date manufactured.

PRODUCT INTENDED USE

Product designed for children and adults to the exclusion of people intolerant to gluten.

	Name	Position	Signature	Date
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Verify by:	Robert Koszuta	Chairman of the Board General Director	PREZES Zarządu Dyrektor Generalny <i>Robert Koszuta</i> mgr inż. Robert Koszuta	25.03.2014