EUPHORIA TRADE s.r.o. Klimentská 46, 110 02 Prague 1, Czech Republic	Plan HACCP Product description Weed Buddies Dark	Page 1 / 4 Issue 1 Valid from: 06.07.2020 Last change date: -
Issued Date:	Confirmed Date:	
03.07.2020	03.07.2020	

03.0	07.2020 03.07.2020			
1.	Product name	Chocolate filled with desiccated coconut, rice balls and shelled hemp seeds		
2.	Description	Chocolate filled with desiccated coconut, extruded rice product (rice balls) and shelled hemp seeds Formed in small pieces with irregular shapes. Individual chocolates are packed in plastic bags and put into cartons of 100 g, and then they are packed in collective cartons.		
			DARK CHOCOLATE WITH HEMP SEEDS EXTRUDED RICE & COCONUT	
3.	Ingredients	Chocolate 76 % (sugar, cocoa mass, cocoa butter, emulsifiers: lecithin (soy) and E476, aromas), desiccated coconut 10%, rice balls 10% [rice flour, sugar, salt], shelled hemp seeds 4%. The product may contain: milk, peanuts, cereals containing gluten, nuts.		
<u>.</u>		Cocoa mass minimum 45%.		
		Nutritional value in 100 g: energy 2256kJ / 541kcal, fat: 33 g, of which saturated fatty acids: 22 g, carbohydrates: 52g, of which sugars: 44 g, fiber: 4,6 g, protein: 6,8 g, salt: 0, 14g		
4.	Packaging material	Plastic bag, car	Plastic bag, cardboard box, grupage carton	
5.	Organoleptic features	Shape	Irregular shape, without breakages, up to 5% of the quantity of products not accurately formed is allowed.	

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1.	Product name	Chocolate filled with desiccated coconut, rice balls and shelled hemp seeds		
5.	Organoleptic features	Top surface	Surface smooth, slightly shiny, without spots, sharp scratches and cracks.	
		Bottom surface	Surface smooth, slightly shiny, without spots, sharp scratches and cracks, up to 4% of the quantity of products with slightly damaged bottom surface is allowed, it is not considered a disadvantage of occasional traces of air bubbles, small crumbs not affecting the esthetic appearance of the product and small clearances of additives not completely covered with chocolate mass	
		Color	Brown color with possibly visible additions.	
		Consistency	Consistency – homogenous, at 20°C hard for chocolate, solid, crispy for fillings.	
		Breakthrough	Matte breakthrough, heterogeneous with visible additions	
		Tastiness	Taste and smell proper to the chocolate used and desiccated coconut, rice balls and hemp seeds, without extraneous odors	
6.	Physicochemica l analysis	Dry matter con	tent, no less than [%]	

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1.	Product name	Chocolate filled with desiccated coconut, rice balls and shelled hemp seeds			
6.	Physicochemica l analysis	Content of chocolate, no less than [%]		71	
				36	
		Content of cadmium, no more than [mg/kg]	0,30	
7.	Microbiological analysis	Enumeration of coliforms	No	Not detected in 0,1 g	
		Detection of Salmonella spp. Not d		detected in 25 g	
		Aflatoxins B1, no more than [μg/kg] 2			
		Sum of aflatoxins, no more than [μg/kg]	4		
8.	Shelf life	12 months			
9.	Storage conditions	Store in cool and dry place			
10.	Transport and distribution	Transport in grupage cartons, cars designed for this purpose			

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1.	Product name	Chocolate filled with desiccated coconut, rice balls and shelled hemp seeds	
11.	Labeling	On the grupage carton is a label containing the raw material composition, manufacturer's name, net weight and expiry date	
12.	The target group of consumers	The product is for all consumer groups.	
13.	An excluded group of consumers	People allergic to milk, nuts, peanuts, soy,gluten	
14	Way of use / preparation	Product for direct consumption	
15.	Legal acts	 PN-A-88112, Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs. Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption . Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers. Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December on food additives. 	