



Version 01 Page 1 (1)		PRODUCT SPECIFICATION			 <b>CANNALINE SE</b> Revoluční 1403/28, 110 00 Prague, Czech Republic info@cannaline.eu +420 777 065 501				
Version date <b>2020 04 10</b>		Product group:	<b>CHOCOLATE</b>						
Rec. No. SOK-47-P-10		Approved by:	Country of origin: Lithuania Ing. Komronbek Yusupov						
PRODUCT NAME:		<b>Dark chocolate with hemp protein 10 %</b>							
<b>LEGAL REQUIREMENTS</b>									
No. 1 COMMISSION REGULATION (EC) No 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC No. 2 COMMISSION REGULATION (EC) No 3954/87 of 22 December 1987 laying down maximum permitted levels of radioactive contamination of foodstuffs and of foodstuffs following a nuclear accident or any other case of radiological emergency. No. 3 Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs No. 4 COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food No. 5 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 and repealing Directives 80/590/EEC and 89/109/EEC No. 6 COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs No. 7 COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs No. 8 DIRECTIVE 2003/89/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuff No. 9 REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 16 December 2008 on food additives No. 10 STANDART FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981 Rev. 1 - 2003)									
<b>GENERAL FEATURES / INTENDED USE:</b> For direct consumption, confectionary filling, forming.									
<b>INGREDIENTS LIST:</b> Sugar, cocoa mass, cocoa butter, hemp protein 10%, low fat cocoa powder, emulsifying agent (rapeseed lecithin), vanilla flavor.									
<b>NUTRITIONAL INFORMATION (100g finished product)</b>			<b>ALLERGEN</b>			<b>IMPORTANT INFORMATION</b>			
Fats, g		34	<b>ALERGEN IN PRODUCT</b>	<b>YES/NO</b>	<b>CROSS CONTAMINATION</b>	The slightest drop of water in the product will increase the viscosity. <u>Note!</u> The product should be well mixed when used.  <b>Storage and transport conditions:</b> Cool, dry and dark, at no more +21°C.  <b>Shelf life:</b> This product is guaranteed to have a shelf life of minimum 18 month, when stored in the original unopened packaging, at the recommended storage conditions.  <b>Distribution Method:</b> wholesale			
from them:			Cereal (gluten)	NO	NO				
Saturated fat, g		20	Crustaceans	NO	NO				
Monounsaturated, g		11,7	Egg	NO	NO				
Polyunsaturated fat, g		2,2	Fish	NO	NO				
Trans fatty acids, g		< 0,00	Peanuts	NO	YES				
			Molluscs	NO	NO				
Proteins, g		9,2	Soybeans	NO	NO				
Carbohydrates, g		47,7	Milk/Lactose	NO	YES				
Sugar, g		40,0	Nuts	NO	YES				
Fiber, g		8,2	Celery	NO	NO				
Salt, g		0,01	Mustard	NO	NO				
Kcal / kJ		533/2226	Lupine	NO	NO				
			Sesame seeds	NO	YES				
			SO2 >10mg/kg	NO	NO				
<b>ORGANOLEPTIC PARAMETERS</b>			<b>PACKAGING</b>						
<b>COLOR</b>	Dark brown	<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>OTHER PARAMETERS</b>				
<b>ODOUR</b>	Characterized dark chocolate	<b>PRIMARY</b>	Aluminium foil bag						
<b>TASTE</b>	Characterized dark chocolate	<b>SECONDARY</b>	Cardboard box						
<b>TEXTURE</b>	Homogeneous	<b>LABEL</b>	Paper	100 x 78					
		<b>PALLET</b>	Pallet, film	800 x 1200					
<b>CHEMICAL AND PHYSICAL PARAMETERS</b>									
<b>TEST</b>	<b>LIMIT</b>	<b>METHOD</b>	<b>LAB (E/I)</b>	<b>FREQUANCY</b>	<b>GROUND OF REQUIREMENT</b>				
Water/moisture	≤1,5 %	LST EN ISO 3727-1:2003	E	once/quarter	CQMS*				
Particle size	≤28 µm	-	I	constantly	CQMS*				
Foreign bodies	absent	-	I	constantly	CQMS*				
<b>MICROBIOLOGICAL PARAMETERS</b>									
<b>INDICATOR</b>	<b>LIMIT</b>	<b>METHOD</b>	<b>LAB (I/IV)</b>	<b>FREQUANCY</b>	<b>GROUND OF REQUIREMENT</b>				
TBC, 1g	<1000 cfu/g	LST EN ISO 4833:2003	E	once/quarter	CQMS*				
Yeast, 1g	<100 cfu/g	LST ISO 21527-2:2008	E	once/quarter	CQMS*				
Mould, 1g	<100 cfu/g	LST ISO 21527-2:2008	E	once/quarter	CQMS*				
Salmonella	absent	LST CEN ISO/TS 6579-2:2012	E	once/quarter	CQMS*				
<b>MARKING:</b> name, ingredients, manufacturer, distributor, net weight, storage conditions, batch, expiry date.									
<b>GMO STATUS:</b> This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003									
<b>IONISATION:</b> This product is only containing non ionisated ingredients Minister of Health in 2003, July 1. No order. V-393 on food and food ingredients treated with ionizing radiation requirements (Official Gazette, 2003, No. 70-3206)									
<b>RESIDUES STATUS:</b> This product confirms to EU laws concerning dioxine, PCB's and heavy metals COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs									
<b>LEGAL STATUS:</b> The product and the packaging correspond to the valid food legal regulations of European Union. All specified data comply with the information we had on hand in all conscience. Due to the fact that legislation									
<b>WARRANTIES:</b> The goods are warranted against any manufacturing defects until the date of expiry of the goods as indicated on the packing labels. The warranty is only valid if packaging and cool chain remain unbroken until the date of expiry. The product is guaranteed to conform to the Product declaration. The warranty is only valid if the Food storing and handling instructions found on the product declaration delivered with the goods is strictly adhered to. HACCP-system according to Codex Alimentarius. Liquidated damages are not covered by this warranty									
*CQMS - CANNALINE SE quality management system									

**E&H services Inc.**  
**Testing laboratory**  
**CAI Accredited Testing Laboratory No. 1665**  
**according to ČSN EN ISO/IEC 17025:2005**  
**building VÚHŽ, 739 51 Dobrá 240**



## TEST REPORT No. 1256/2020

**Customer :** CANNALINE SE  
Revoluční 1403/28  
Praha 11 000

**Set No. :** 591/2020  
**Sample Received :** 22.9.2020 14:00  
**Sample Analyzed :** 22.9.2020 - 2.10.2020  
**Order No. :** Not mentioned

### Information about sample No.: 1763

**Sampling Date and Time :** Not mentioned  
**Sample name :** cannaline Premium Cannabis Chocolate  
**Sample type :** Vegetable materials  
**Sampled by :** Customer  
**Sampling purpose :** On the customer request

### Results - chemical analysis

Parameter	Value	Unit	Kind	Method used	Uncertainty
delta-9-tetrahydrocannabinol (THC)	<0,0050	mg/g	A	SOP 15.02	---

**Notice to sampling :** The sampling itself is not a subject of accreditation.

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Results are only for tested samples.

These expanded uncertainties of measurement are obtained by multiplying of standard uncertainty of measurement by extending coefficient  $k=2$  (for confidence level 95%). Uncertainty of sampling not included.

"<" - result is below the detection limit, ">" - result is higher than mentioned value

Methods in Kind column: "A" accredited test

**Checked by :** Lisník Jiří, MSc.  
**Completed by :** Jungová Kateřina, MSc.  
**Number of pages :** 1  
**Date :** 5.10.2020

  
Tomáš Ocelka, Dipl. Ing., Ph.D.  
head of Testing Laboratory

