



Version 01 Page 1 (1)		PRODUCT SPECIFICATION			 CANNALINE SE Revoluční 1403/28, 110 00 Prague, Czech Republic info@cannaline.eu +420 777 065 501				
Version date 2020 04 10		Product group:	CHOCOLATE						
Rec. No. SOK-70-P-10		Approved by:	Country of origin: Lithuania Ing. Komronbek Yusupov						
PRODUCT NAME:		Milk chocolate with hemp protein 10 %							
LEGAL REQUIREMENTS									
<p>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</p> <p>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.</p> <p>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</p> <p>No. 4 COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food</p> <p>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</p> <p>No. 6 COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs</p> <p>No. 7 COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs</p> <p>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</p> <p>No. 9 REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 16 December 2008 on food additives</p> <p>No. 10 STANDART FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981 Rev. 1 - 2003)</p>									
GENERAL FEATURES / INTENDED USE: For direct consumption, confectionary filling, forming.									
INGREDIENTS LIST: Sugar, cocoa butter, cocoa mass, whole milk powder, hemp protein 10%, emulsifying agent (rapeseed lecithin), vanilla flavor.									
NUTRITIONAL INFORMATION (100g finished product)			ALLERGEN			IMPORTANT INFORMATION			
Fats, g		35,1	ALERGEN IN PRODUCT	YES/NO	CROSS CONTAMINATION	The slightest drop of water in the product will increase the viscosity. <u>Note!</u> The product should be well mixed when used. Storage and transport conditions: Cool, dry and dark, at no more +21°C. Shelf life: 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. Distribution Method: wholesale			
from them:			Cereal (gluten)	NO	NO				
Saturated fat, g		20,6	Crustaceans	NO	NO				
Monounsaturated, g		11	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		9,5	Soybeans	NO	NO				
Carbohydrates, g		48	Milk/Lactose	YES	NO				
Sugar, g		44,9	Nuts	NO	YES				
Fiber, g		4,7	Celery	NO	NO				
Salt, g		0,01	Mustard	NO	NO				
Kcal / kJ		546/2277	Lupine	NO	NO				
			Sesame seeds	NO	YES				
			SO2 >10mg/kg	NO	NO				
ORGANOLEPTIC PARAMETERS			PACKAGING						
COLOR	Brown	PACKAGING	MATERIAL	DIMENSIONS	OTHER PARAMETERS				
ODOUR	Characterized milk chocolate	PRIMARY	Aluminium foil bag						
TASTE	Characterized milk chocolate	SECONDARY	Cardboard box						
TEXTURE	Homogeneous	LABEL	Paper	100 x 78					
		PALLET	Pallet, film	800 x 1200					
CHEMICAL AND PHYSICAL PARAMETERS									
TEST	LIMIT	METHOD	LAB (E/I)	FREQUENCY	GROUND OF REQUIREMENT				
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*				
MICROBIOLOGICAL PARAMETERS									
INDICATOR	LIMIT	METHOD	LAB (I/IV)	FREQUENCY	GROUND OF REQUIREMENT				
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*				
MARKING: name, ingredients, manufacturer, distributor, net weight, storage conditions, batch, expiry date.									
GMO STATUS: This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003									
IONISATION: 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)									
RESIDUES STATUS: 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									
LEGAL STATUS: 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									
WARRANTIES: 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 CANNALINE SE 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

