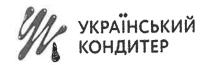
LAB/D.REC-009 version 1 from 15.10.2020



ТОВ УКРАЇНСЬКИЙ КОНДИТЕР 19000 м. Канів вул. Енергетиків 126

Certificate of analysis No 166/12 date: 30.12.2024

Product name:_"Bonjour Konti" the foamy sugar product (25,5%) on loose short pastry base (26,5%) and jelly with cherry flavor (21%) covered in cocoa-based coating (27%)

Production date: 22.12.2024
Best before date: 22.08.2025

Batch: <u>L 22.12.2024 3</u>, Quantity: 702,000_kg

Test results

Analysis	Results	
Form	Typical for this type of product	
Taste and odor	Typical for this type of product, without foreign taste and smell	
Moisture content, %	10.4±3.0	
Mass fraction of glaze,%	27.0±3.0	
Net weight of the packing unit, kg	2,088	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 8 months

Conforms to Ty y 15.8-25112243-008-2004

Head of the laboratory for production control UK LLC



Certificate of analysis No 167/12 date: 30.12.2024

Product name: "Bonjour Konti" the foamy sugar product (25,5%) with strawberry-cream flavor on loose short pastry base (26,5%) and jelly with strawberry flavor (21%) covered in cocoa-based coating (27%)

Production date: 24.12.2024

Best before date: 24.08.2025

Batch: <u>L 24.12.2024 1</u>, Quantity: 1404,00 kg

Test results

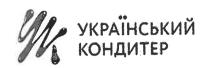
Analysis	Results Typical for this type of product	
Form		
Taste and odor	Typical for this type of product, without foreign	
	taste and smell	
Moisture content, %	10.4 ± 3 %	
Mass fraction of glaze,%	27,0 ± 3 %	
Net weight of the packing unit, kg	2,088	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 8 months

Conforms to <u>Ty y 15.8-25112243-008-2004</u>

Head of the laboratory for production control UK LLC



Certificate of analysis № 168/12 date: 30.12.2024

Product name: "Bonjour Konti" Classic - the foamy sugar product (25,5%) on loose short pastry base (26%) and toffee cream (21,5%) covered incocoa-based coating (27%)

Production date: 09.12.2024

Best before date: 09.08.2025

Batch: <u>L 09.12.2024 3</u>, Quantity: 1404,00 kg

Test results

Analysis	Results	
Form	Typical for this type of product	
	Typical for this type of product, without foreig	
Taste and odor	taste and smell	
Moisture content, %	9.8 ± 3%	
Mass fraction of glaze,%	27,0 ± 3 %	
Net weight of the packing unit, kg	2,088	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 8 months

Conforms to Ty y 15.8-25112243-008-2004

Head of the laboratory for production control UK LLC



Certificate of analysis N9 169/12 date: 30.12.2024

Product name: Sweets "Dscheck"

Production date: 19.12.2024

Best before date: 19.12.2025

Batch: <u>L 19.12.2024 3</u>, **Quantity:** <u>1536,00</u> kg

Test results

Analysis	Results Typical for this type of product	
Form		
	Typical for this type of product, without foreign	
Taste and odor	taste and smell	
Moisture content, %	0,8 ± 0,5 %	
Mass fraction of glaze,%	29,0 ± 3 %	
Number of units of packaged products in 1 kg	≥ 20	
Net weight of the packing unit, kg	6,0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis № 170/12 date: 30.12.2024

Product name: «Konti-Romashka» candies

Production date: 19.12.2024

Best before date: 19.09.2025

Batch: <u>L 19.12.2024 1</u>, Quantity: <u>2016.00</u> kg

Test results

Analysis	Results Typical for this type of product	
Form		
Taste and odor	Typical for this type of product, without foreign taste and smell	
Moisture content, %	7.6 ± 3%	
Mass fraction of glaze,%	20,0 ± 3%	
Number of units of packaged products in 1 kg	≥ 75	
Net weight of the packing unit, kg	7.0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC

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Certificate of analysis № 171/12 date: 30.12.2024

Product name: «Belissimo «Classico» cream-brulle flavor candies

Production date: 07.12.2024

Best before date: 07.09.2025

Batch: <u>L 07.12.2024 1</u>, Quantity: 2016,00 kg

Test results

Analysis	Results Typical for this type of product	
Form		
Taste and odor Typical for this type of product, with taste and smell		
Moisture content, %	7,7 ± 2,0 %	
Mass fraction of glaze,%	20,0 ± 3 %	
Mass fraction of stuffing in the case,%	25,0 ± 3 %	
Number of units of packaged products in 1 kg	≥ 75	
Net weight of the packing unit, kg	7.0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis No 172/12 date: 30.12.2024

Product name: «Konti-mousse» cappuccino flavor candies

Production date: 17.12.2024

Best before date: 17.09.2025

Batch: <u>L 17.12.2024 1</u>, Quantity: <u>2016.00</u> kg

Test results

Analysis	Results Typical for this type of product	
Form		
Taste and odor	Typical for this type of product, without foreign taste and smell	
Moisture content, %	9,5± 3,0 %	
Mass fraction of glaze,%	20,0 ± 3 %	
Mass fraction of stuffing in the case,%	28,0 ± 2 %	
Number of units of packaged products in 1 kg	≥ 75	
Net weight of the packing unit, kg	7,0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis No 173/12 date: 30.12.2024

Product name: «Cream-yoghurt» cherry flavor candies

Production date: 05.12.2024

Best before date: 05.09.2025

Batch: <u>L 105.12.2024 2</u>, Quantity: <u>2016.00</u> kg

Test results

Analysis	Results	
Form	Typical for this type of product	
Taste and odor	Typical for this type of product, without foreign taste and smell	
Moisture content, %	9,7 ± 3,0 %	
Mass fraction of glaze,%	20,0 ± 3	
Mass fraction of stuffing in the case,%	28,0 ± 3	
Number of units of packaged products in 1 kg	≥ 75	
Net weight of the packing unit, kg	7.0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis $\underline{N^{o} 174/12}$ date: 30.12.2024

Product name: "MONE" black truffle flavor candies

Production date: 10.12.2024

Best before date: 10.12.2025

Batch: <u>L 10.12.2024 2</u>, Quantity: 1008,00_ kg

Test results

Analysis	Results Typical for this type of product	
Form		
	Typical for this type of product, without foreign	
Taste and odor	taste and smell	
Moisture content, %	1,3 ± 0,5 %	
Mass fraction of glaze,%	20,0 ± 3 %	
Number of units of packaged products in 1 kg	≥ 100	
Net weight of the packing unit, kg	7.0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis № 175/12 date: 30.12.2024

Product name: «Dolci with sesame» candies

Production date: 26.12.2024

Best before date: 26.12.2025

Batch: <u>L 26.12.2024 1</u>, Quantity: 1512,00_ kg

Test results

Analysis	Results		
Form	Typical for this type of product		
Taste and odor	Typical for this type of product, without foreign taste and smell		
Moisture content, %	$1,3 \pm 0,5\%$.		
Mass fraction of glaze,%	20,0 ± 3 %		
Number of units of packaged products in 1 kg	≥ 100		
Net weight of the packing unit, kg	7.0		
Marking	Acc.		

Storage: at a temperature (18 \pm 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Certificate of analysis No 176/12 date: 30.12.2024

Product name: «Dolci with nut» candies

Production date: 26.12.2024

Best before date: 26.12.2025

Batch: <u>L 26.12.2024 1</u>, Quantity: <u>1512.00</u> kg

Test results

Analysis	Results Typical for this type of product	
Form		
	Typical for this type of product, without foreign	
Taste and odor	taste and smell	
Moisture content, %	$1.5 \pm 0.5\%$.	
Mass fraction of glaze,%	20,0 ± 3 %	
Number of units of packaged products in 1 kg	≥ 100	
Net weight of the packing unit, kg	7.0	
Marking	Acc.	

Storage: at a temperature (18 \pm 3 $^{\circ}$ C) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to <u>ДСТУ 4135:2021</u>

Head of the laboratory for production control UK LLC



Вихідний <u>№</u> 177/12 від 30.12.2024

Microbiological Test results

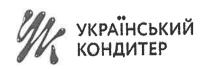
Для надання по запиту/on request

4	ယ	2	1	No
Sweets "Dscheck"	Bonjour Konti" Classic - the foamy sugar product (25,5%) on loose short pastry base (26%) and toffee cream (21,5%) covered incocoa-based coating (27%)	"Bonjour Konti" the foamy sugar product (25,5%) with strawberry-cream flavor on loose short pastry base (26,5%) and jelly with strawberry flavor (21%) covered in cocoa-based coating (27%)	"Bonjour Konti" the foamy sugar product (25,5%) on loose short pastry base (26,5%) and jelly with cherry flavor (21%) covered in cocoa-based coating (27%)	Product name
no more than 5*10 ⁴	no more than 5*10 ³	no more than 5*10³	no more than 5*10³	Total plate count, CFU/g
no more than 50	no more than 1*10 ²	no more than 1*10²	no more than 1*10²	Yeasts, CFU/g
not allowed	not allowed	not allowed	not allowed	Coliforms, in 0.1 g
not allowed	not allowed	not allowed	not allowed	Pathogens, incl. bacteria of the genus Salmonella, in 25 g
0.001	0.002	0.002	less than 0.002	Aflatoxin B1, mg/kg
less than 0.001	less than 0.001/less than 0.001/	less than 0.001/less than 0.001/	less than 0.001/less than 0.001/	α-hexaclorocyclohexane/β-hexaclorocyclohexane/γ-hexaclorocyclohexane, mg/kg

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11	10	9		8			7		•	7		(ъ	
«Dolci with nut» candies	«Dolci with sesame» candies	"MONE" black truffle flavor candies		(«Cream-voghurt» cherry flavor candies	Carrares	candies	«Konti-mousse» cappuccino flavor	Havor calidies	Flavor condice	"Reliceimo "Classico» cream-hrulle			«Konti-Romashka» candies
less than 1.0*104	less than 1.0*10 ⁴	7.0*101	5*104	than	no more	5*104	than	no more	5*104	than	no more	5*104	than	no more
less than 10	less than 10	less than 10		than 50	no more		than 50	no more	UIAII 30	than FO	3		than 50	no more
not found	not found	not found		allowed	not		allowed	not	allOwed	allowed to	5		allowed	not
not ioniid	not louing	not found			not allowed			not allowed		not allowed				not allowed
0.001	0.001	0.001	less than	0.001	n nn1		0.001	less than		0.001	less than		0.001	less than
less than 0.001	less than 0.001 / less than 0.001/	than 0.001 less than 0.001/less than 0.001/	less than 0.001/less than 0.001/less		less than 0.001	loss than 0 001 / loss than 0 001 /	ICOO CIICII COCCA	less (tidit 0.001/ 1635 (tidit 0.001/	loss than 0 001 / loss than 0 001 /	less than 0.001	less than 0.001/ less than 0.001/			less than 0.001/ less than 0.001

Head of the laboratory for production control UK LLC

Kozina O. / Alla



30.12.2024

ДЕКЛАРАЦІЯ ВІДПОВІДНОСТІ **DECLARATION OF CONFORMITY**

Даним листом підтверджуємо, що наша продукція виробляється у відповідності зі стандартами, що діють в країнах Європейського Союзу

We hereby declare that our products are manufactured in accordance with the standards in force in the European Union.

Начальник лабораторії з контролю виробництва

Head of the laboratory for production control UK LLC

Kosiна O. Alla Kozina O. / Илвя





PRIVATE ATTESTATION

Datum: 30.12.2024

Sender:

UKRAINIAN CONFECTIONER LLC, Mykola Hrinchenko str., 4, Kyiv, Ukraine, 03038

Receiver:

Zante Ltd Management Group Sp.k., Nowogrodzka 31, 00-511 Warsaw, Poland

We confirm that in the products, listed below, of our **production** (18-17-09 MP, a-UA-02-28-66-CC-PP, 10-03-14 EGG) for export to Poland only use processed products of animal origin, i.e. dairy products and eggs products, that come from the following companies approved for export to the EU in accordance with Article 4 (2) of Regulation (EU) No. 853/2004:

We confirm that the other of our products are made exclusively from vegetable products.

The dairy products and eggs products contained in our products have been subjected to a specific risk reduction treatment by the manufacturer. The treatments are at least equivalent to the planned treatments in accordance with Annex XXVII and Annex XXVIII of Commission Delegated Regulation (EU) 2020/692 marked in the below tables:

I. RISK MITIGATING TREATMENTS FOR MILK AND DAIRY PRODUCTS

TREATMENT TYPE	Apply
Sterilisation process, to achieve an F o value equal to or greater than 3	
Ultra-high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time	
High temperature short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7,0 achieving, where applicable, a negative reaction to a alkaline phosphatase test, applied immediately after the heat treatment	X
HTST treatment of milk with a pH below 7,0	
HTST treatment combined with another physical treatment by either: (i) lowering the pH below 6 for one hour; or (ii) additional heating equal to or greater than 72 °C, combined with desiccation	

II. RISK MITIGATION TREATMENTS FOR EGG PRODUCTS

1. TREATMENTS OF EGG PRODUCTS FOR THE INACTIVATION OF HIGHLY PATHOGENIC AVIAN INFLUENZA:

Egg product	Treatment	Apply	
-88 b. e. e. e.			

	Core temperature (in degrees Celsius (°C))	Duration of treatment (in seconds (s) or hours (hr))				
	55,6 °C	870 s				
Liquid egg white	56,7 °C	232 s				
10 % salted yolk	62,2 °C	138 s				
	67 °C	20 hr	Х			
Dried egg white	54,4 °C	50,4 hr				
	60 °C	188 s				
Whole eggs	completely cooked					
	60 °C	188 s				
Whole egg blends	61,1 °C	94 s				
	completely cooked	completely cooked				

2. TREATMENTS OF EGG PRODUCTS FOR THE INACTIVATION OF INFECTION WITH NEWCASTLE DISEASE VIRUS

	Treatment				
Egg product	Core temperature (in degrees Celsius (°C)) Duration of treatment (in seconds (s) or hours (hr))		Apply		
Liquid egg white	55 °C	2 278 s			
	57 °C	986 s			
	59 °C	301 s			
10 % salted yolk	55 °C	176 s			
Dried egg white	57 °C	50,4 hr	Х		
	55 °C	2 521 s			
	57 °C	1 596 s			
Whole eggs	59 °C	674 s			
	completely cooked				

Head of the laboratory for production control UK LLC

Kozina O. Alla