



ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Канів вул. Енергетиків 126

Certificate of analysis № 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: L 22.12.2024 3 **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 ($18 \pm 3^{\circ}\text{C}$) and relative humidity of air not more than 75%.

Shelf life: 8 months

Conforms to ТУ У 15.8-25112243-008-2004

Head of the laboratory for production control UK LLC



Kozina O.

*Alla
Kuk39*



ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Канів вул. Енергетиків 126

Certificate of analysis № 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: L 24.12.2024 1 **Quantity:** 1404,00 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, %	$10.4 \pm 3 \%$
Mass fraction of glaze, %	$27,0 \pm 3 \%$
Net weight of the packing unit, kg	2,088
Marking	Acc.

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

Shelf life: 8 months

Conforms to TU Y 15.8-25112243-008-2004

Head of the laboratory for production control UK LLC



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Канів вул. Енергетиків 126

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: L 09.12.2024 3, **Quantity:** 1404,00 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, %	$9.8 \pm 3\%$
Mass fraction of glaze, %	$27,0 \pm 3 \%$
Net weight of the packing unit, kg	2,088
Marking	Acc.

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

Shelf life: 8 months

Conforms to TU Y 15.8-25112243-008-2004

Head of the laboratory for production control UK LLC



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Київ вул. Енергетиків 126

Certificate of analysis № 169/12 date: 30.12.2024

Product name: Sweets "Dscheck"

Production date: 19.12.2024

Best before date: 19.12.2025

Batch: L 19.12.2024 3. **Quantity:** 1536,00 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, %	$0,8 \pm 0,5 \%$
Mass fraction of glaze, %	$29,0 \pm 3 \%$
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 ($18 \pm 3^{\circ} \text{C}$) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to ДСТУ 4135:2021

Head of the laboratory for production control UK LLC _____ Kozina O.



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Канів вул. Енергетиків 126

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: L 19.12.2024 1 **Quantity:** 2016.00 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, %	$7.6 \pm 3\%$
Mass fraction of glaze, %	$20.0 \pm 3\%$
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 ± 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to ДСТУ 4135:2021

Head of the laboratory for production control UK LLC



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Канів вул. Енергетиків 12Б

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: L 07.12.2024 1 **Quantity:** 2016,00 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, %	$7,7 \pm 2,0$ %
Mass fraction of glaze, %	$20,0 \pm 3$ %
Mass fraction of stuffing in the case, %	$25,0 \pm 3$ %
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 ± 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to ДСТУ 4135:2021

Head of the laboratory for production control UK LLC



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Certificate of analysis № 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: L 17.12.2024 1, **Quantity:** 2016,00 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, %	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 ($18 \pm 3^{\circ} \text{C}$) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to ДСТУ 4135:2021

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Certificate of analysis № 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: L 105.12.2024 2 **Quantity:** 2016.00 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, %	$9,7 \pm 3,0$ %
Mass fraction of glaze, %	$20,0 \pm 3$
Mass fraction of stuffing in the case, %	$28,0 \pm 3$
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 ± 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 9 months

Conforms to ДСТУ 4135:2021

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Alla Kuzga



ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
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Certificate of analysis № 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: L 10.12.2024 2, **Quantity:** 1008,00_ 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, %	$20,0 \pm 3 \%$
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 ($18 \pm 3^{\circ} \text{C}$) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to ДСТУ 4135:2021

Head of the laboratory for production control UK LLC



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
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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: L 26.12.2024 1 **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, %	$20,0 \pm 3 \%$
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 ($18 \pm 3^{\circ} \text{C}$) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to ДСТУ 4135:2021

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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
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Certificate of analysis № 176/12 date: 30.12.2024

Product name: «Dolci with nut» candies

Production date: 26.12.2024

Best before date: 26.12.2025

Batch: L 26.12.2024 1, **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, %	$1,5 \pm 0,5\%$
Mass fraction of glaze, %	$20,0 \pm 3 \%$
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 ± 3 ° C) and relative humidity of air not more than 75%.

Shelf life: 12 months

Conforms to ДСТУ 4135:2021

Head of the laboratory for production control UK LLC _____ Kozina O.



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ТОВ УКРАЇНСЬКИЙ КОНДИТЕР
19000 м. Київ вул. Енергетиків 126

Вихідний № 177/12 від 30.12.2024

Для надання по запиту/on request

Microbiological Test results

№	Product name	Total plate count, CFU/g	Yeasts, CFU/g	Coliforms, in 0.1 g	Pathogens, incl. bacteria of the genus Salmonella, in 25 g	Aflatoxin B ₁ , mg/kg	α-hexachlorocyclohexane / β-hexachlorocyclohexane / γ-hexachlorocyclohexane, mg/kg
1	"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%)	no more than 5*10 ³	no more than 1*10 ²	not allowed	not allowed	less than 0.002	less than 0.001 / less than 0.001 / less than 0.001
2	"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%)	no more than 5*10 ³	no more than 1*10 ²	not allowed	not allowed	less than 0.002	less than 0.001 / less than 0.001 / less than 0.001
3	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%)	no more than 5*10 ³	no more than 1*10 ²	not allowed	not allowed	less than 0.002	less than 0.001 / less than 0.001 / less than 0.001
4	Sweets "Dscheck"	no more than 5*10 ⁴	no more than 50	not allowed	not allowed	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001

5	«Konti-Romashka» candies	no more than 5*10 ⁴	no more than 50	not allowed	not allowed	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
6	«Belissimo «Classico» cream-brulle flavor candies	no more than 5*10 ⁴	no more than 50	not allowed	not allowed	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
7	«Konti-mousse» cappuccino flavor candies	no more than 5*10 ⁴	no more than 50	not allowed	not allowed	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
8	«Cream-yoghurt» cherry flavor candies	no more than 5*10 ⁴	no more than 50	not allowed	not allowed	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
9	"MONE" black truffle flavor candies	7.0*10 ¹	less than 10	not found	not found	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
10	«Dolci with sesame» candies	less than 1.0*10 ⁴	less than 10	not found	not found	less than 0.001	less than 0.001 / less than 0.001 / less than 0.001
11	«Dolci with nut» candies	less than 1.0*10 ⁴	less than 10	not found	not found	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.

Handwritten signature in blue ink, appearing to read 'Kozina O.' with a large flourish.



ДЕКЛАРАЦІЯ ВІДПОВІДНОСТІ DECLARATION OF CONFORMITY

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

Козіна О.

Kozina O.



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Kukba

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

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

Egg product	Treatment		Apply
	Core temperature (in degrees Celsius (°C))	Duration of treatment (in seconds (s) or hours (hr))	
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	X
Whole eggs	55 °C	2 521 s	
	57 °C	1 596 s	
	59 °C	674 s	
	completely cooked		

Head of the laboratory for production control UK LLC



Kozina O.

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