



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2022	Total pages : 2
Edition n° : 1	Review n° : 17

Product name  
**STRAWBERRY VARIEGONE**

Code  
**PF000512**

**Product description** : Strawberry sauce with pieces and pulp.

**Composition**: Strawberry (45,8%) (pulp and purea), Glucose-Fructose Syrup, Sugar, Acidifier: Citric Acid, Corn's starch, Gellin Agent: Pectin, Flavours, Colours: Carmine, Caustic sulfite caramel. Preservatives: Potassium Sorbate.

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**Declaration of conformity**: The product and packaging material conform to the Italian legislation and the Reg. of European legislation

**Organoleptical Characteristics**

Taste	: Fruity sugar syrup
Consistence	: Viscous sauce syrup
Colour	: Dark red violet
Smell	: Characteristic of strawberry, free from extraneous flavours.
Aspect	: Viscous sauce syrup

ASPECT  
(see photo)  
→  
if available



**Chemical – Physical Characteristics**

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	72,0	68,0	74,0	°Bx	Ref. At 20°C	

**Defect**

Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body	absent					
Ferrous body	absent					Metal detector

The values are representative of the lot / batch production. The samples for the controls are taken according to the method of internal sampling.

**Bacteriological Characteristics**

	m	M	c	n	Unità di misura	Metodo	Note
Total Viable Count		1.000	3	3	(cfu/g)	ISO-4833	
Coliforms		10	3	3	(cfu/g)	ISO-4832	
Osmophilic Moulds		100	3	3	(cfu/g)	ISO-7954	
Osmophilic Yeast		100	3	3	(cfu/g)	ISO-21528	

**Microbiological definition:**

**m** : Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

**M** : The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

**c** : Maximum allowable number of result between m and M.

**n** : Number of sample units chosen separately and independently.



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**GMO /GLUTEN**

Produced without the use of Genetically Modified Organisms - GMO free.  
The product does not contain gluten.

**ALLERGENS**

Ingredient	Present in the Product
Cereals containing gluten and product thereof	NO
Crustaceans and product thereof	NO
Eggs and product thereof	NO
Fish and product thereof	NO
Peanuts and product thereof	NO
Soybeans and product thereof	NO
Milk and product thereof (including lactose)	NO
Nuts and product thereof	NO
Celery and product thereof	NO
Mustard and product thereof	NO
Sesame and product thereof	NO
Sulphur and product thereof	NO
Lupins and product thereof	NO
Molluscs and product thereof	NO

Legenda : **YES = Present** (origin) NO = ABSENT

Nutritional Information	UOM	Middle values for 100 g of product (from calculation)
Energy Value	Kcal	283
	KJ	1202
Fat	%	0,2
of wich saturated	%	0,0
Protein( N x 6,25 )	%	0,2
Carbohydrates	%	70,0
of wich sugar	%	51,4
Fiber	%	0,2
Salt	%	0,00

**PACKAGING**

Primary pack : Plastic bucket with cup  
 Secondary pack : Carton with two plastic bucket inside  
 Net weight : 12 (2x6 Kg)  
 Packs for layer : 9  
 Number of layer : 7  
 Pallet type : 800x1200 mm (63 cartons)

On the label on this primary packaging and / or secondary will be given the legal terms and also legal Reference material, Description material, Lot, TMC and the other agreed with the customer.

**Transport** : At ambient storage temperature

**Certification** : Goods will have Certificate with the following analysis:  
in according with internal plan

**Maintinance and Durability** : The product, in the original packaging, preserved in a fresh and dry store (10-25°C) , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 60 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation. Age of delivery: 3 months from the date of manufacture

**Formality and Limits of Use** : See table section "ALLERGENS"  
Mix the product before use.

**Recommended dosage** : How much is necessary

The quality system of NAPPI 1911 conforms to the requirements BRC,IFS

The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates .

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the actually legislation.

Review N°	Valid from	Cause	Authorization RGQ
17	14/11/2023	Updated Specification	