



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

BISCUIT PASTE

Code

PF000625

Product description : Ice-cream preparation at biscotto frollino flavour.

Composition : Milk assembled sweetened, Sugar, Yolk of pasteurized egg, Glucose-fructose syrup, Flavours, Corn's starch, Preservatives: Potassium Sorbate, Colour: Beta Carotene.

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

Organoleptic Characteristics

Taste	: Characteristic of biscotto frollino flavour
Consistency	: Viscous syrup
Colour	: Yellow-orange
Smell	: Characteristic of biscotto frollino flavour
Aspect	: Syrup

ASPECT
(see photo)
→



if available

Chemical – Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter	68,5	67,0	70,0	%	ISO-5534	
Total fat	7,3	7,0	7,6	%	ISTISAN 96/34	

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	UOM	Methods	Notes
	1.000	3	3	(cfu/g)	ISO-4833	
	10	3	3	(cfu/g)	ISO-4832	
	100	3	3	(cfu/g)	ISO-7954	
	100	3	3	(cfu/g)	ISO-7954	


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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Pag. 2				
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		YES (Yolk)		
Fish and product thereof		NO		
Peanuts and product thereof		NO		
Soybeans and product thereof		NO		
Milk and product thereof (including lactose)		YES (Milk)		
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		Kcal	313	
		KJ	1320	
Lipids		%	7,5	
of which saturated		%	0,0	
Protein (N x 6,25)		%	6,7	
Carbohydrates		%	54,6	
of which sugar		%	51,0	
Fiber		%	0,0	
Salt		%	0	
PACKAGING				
Primary pack	:	Plastic bucket		
Secondary pack	:	Carton		
Net weight	:	12 kg (2x6kg)		
Packs for layer	:	7		
Number of layer	:	9		
Pallet type	:	800x1200 mm (63 cartons)		
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
Transport	:	At ambient storage temperature		
Certification	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
Maintenance and Shelf Life	:	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	:	Mix the dough, to the product to be characterized, until you reach the desired appearance and / or taste. See table section " ALLERGENS ". Stir the product before use.		
Recommended dosage	:	50 g for 1 Kg of mixture		
The quality system of NAPPI 1911 conforms to the requirements of BRC and IFS. The company has an internal chemical-physical and bacteriological laboratory. Utilizes external laboratories certificates as well. The company operates under H.A.C.C.P. A sampling plan provides for the internal analysis drawn from raw materials, semi-manufactured and finished product. The analytical methods used are in accordance with the current legislation.				
17	02/01/2022	Updated specification		
Review N°	Valid from	Cause		Authorization RGQ