



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

DARK CHOCOLATE COVER (PINGUINO)

Code

PF000734

Product description : Product used for preparing ice-cream sticks, praline and semifreddi. It becomes solid at cold temperatures creating a crunchy thin layer.

Composition: Vegetable fat (Sunflower, coconut)(54,7%), Sugar(30%), Thin Cocoa powder(15%), Emulsifier: Soy lecithin(0,3%).

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

Organoleptic Characteristics

Taste : Characteristic of Cocoa
 Consistency : Fat paste
 Colour : Dark Brown
 Smell : Characteristic of Cocoa
 Aspect : Paste

ASPECT
 (see photo) →
 if available



Chemical - Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		99,0	98,0	99,5	%	ISO-5534	
Total fat		47,0	45,0	49,0	%	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	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 Yeasts		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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Product name DARK CHOCOLATE COVER (PINGUINO)			Code PF000734	
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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	YES (soy lecithin)			
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 (obtained by calculating)		
Energy Value	Kcal	616		
	KJ	2558		
Fat	%	47,0		
of wich saturated	%	41,5		
Protein(N x 6,25)	%	5,0		
Carbohydrates	%	43,2		
of wich sugar	%	35,0		
Fiber	%	0,0		
Salt	%	0,00		
PACKAGING				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton containing two plastic buckets.			
Net weight	: 6 kg (2x3 kg)			
Packs for layer	: 12			
Number of layer	: 9			
Pallet type	: 800 x 1200 mm (108 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 storage (10-25°C) , will remain unchanged from the original characteristics for 24 months from the date of production. If the original packaging is opened, the characteristics will remain unchanged for 30 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.		
Formality and Limits of Use :		See table section "ALLERGENS" Mix the product before use.		
Recommended dosage	:	how much enough		
Formality and Limits of use:		Pour on the product to characterize the product or dip in the roof to be covered, up to the appearance and / or desired taste. Before using leave in hot wate as bain marie (35-40 ° C) for the time necessary to make it fluid		
The quality system of NAPPI 1911 conforms to the requirements 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	New format		
Review N°	Valid from	Cause	Authorization RGQ	