



PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
		Date of issue : 02-01-2023	Total pages : 2
Edition n° : 1		Review n° : 18	
Product name <b>MARE BLU AZZURO PASTA</b>		Code <b>PF000642</b>	

**Product description** : Azure paste at cream flavour.

**Composition**: Glucose-Fructose Syrup, Flavours, Colour: Blue Patent V.

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

Organoleptic Characteristics	
Taste	: Characteristic of cream
Consistency	: Viscous Syrup
Colour	: Blu
Smell	: Characteristic of cream
Aspect	: Viscous Syrup

ASPECT (see photo) → 

if available


Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Total solids		75,0	73,5	76,5	%	ISO-2173	

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
Total 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-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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<b>Pag. 2</b>				
<b>GMO</b> Produced without the use of Genetically Modified Organisms - GMO free.				
<b>ALLERGENS</b>				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	<b>NO, may contain</b>			
Crustaceans and product thereof	NO			
Eggs and product thereof	<b>NO, may contain</b>			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	<b>NO, may contain</b>			
Nuts and product thereof	<b>NO, may contain</b>			
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 : <b>YES = Present</b> ( origin )      NO = ABSENT				
<b>Nutritional Information</b>	<b>UOM</b>	<b>Middle values for 100 g of product (from calculation)</b>		
Energy Value	Kcal	300		
	KJ	1275		
Fat	%	0,0		
of wich saturated	%	0,0		
Protein( N x 6,25 )	%	0,0		
Carbohydrates	%	75,0		
of wich sugar	%	52,8		
Fiber	%	0,0		
Salt	%	0,00		
<b>PACKAGING</b>				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton with inside 2 plastic bucket			
Net weight	: 7 kg (2x3,5 Kg)			
Packs for layer	: 12			
Number of layer	: 9			
Pallet type	: 800x1200 mm (108 cartons)			
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
<b>Transport</b>	:	At ambient storage temperature		
<b>Certification</b>	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
<b>Maintenance and Shelf Life</b>	:	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 90 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.		
<b>Formality and Limits of Use</b>	:	See table section "ALLERGENS". Mix the product before use.		
<b>Recommended dosage</b>	:	60 g for 1 Kg of mixture		
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.				
18	14/11/2023	New format		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	