_			module identification : MR-03-01-F				
nonnr	PRODUCT	ATION SHE	Date of issue : 0)2-01-2022	Total pages : 2		
iappi			Edition n° :	1	Review n°:17		
— 1911 —		Pro	duct name				Code
		ELNUT P PA			PF003610		
Product description : Selected	•	order to obtain a	bolder colour.				
Composition : Roasted Hazelnu	its,Flavours.						
Declaration of conformity: The	product and packaging ma	aterial are conform	med to the Italia	an legislation ar	nd the Reg. of Eur	opean legisletio	n
Organoleptic Characterist	tics					Collector College	SALES CONTRACTOR
Taste	: Characteristic of hazel	Inut					
Consistency	: Fat paste			ASPECT	-		
Colour	: Dark Brown		(see photo)		- /		
Smell	: Characteristic of hazel	Inut , free from e>	traneous flavo	urs.	1 →		
Aspect	: Paste		if available				
Chemical – Physic Characteristics	cal Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		98,5	97,5	99,5	%	ISO-5534	
Total fat		66,0	64,0	68,0	%	ISTISAN 96/34	
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body		absent					
Ferrous body		absent					Metal detector
				-		1	
The sector and a sector in the first of	the lat / hatsh was dootfan 1	The second sector			I	(lin int	
The values are representative of Bacteriological	the lot / batch production.	The samples for	the controls are	a taken accordir	ig to the method c	a sampling inter	nai.
	m	м	с	n	UOM	Methods	Notes
Characteristics Total Viable Count		1.000	3	3	(cfu/g)	ISO-4833	1
Enterobacteriaceae		1.000	3	3	(cfu/g) (cfu/g)	ISO-4833 ISO-4832	1
Osmophilic Moulds		100	3	3		ISO-4832	1
Osmophilic Yeast				3	(cfu/g)	ISO-7954	1
		100	3	3	(cfu/g)	150-7954	ł
		-			-		ł
Missehislesiaal d-finitions				1	1		
Microbiological definition: m : Level of the test organism whic	h is acceptable and attainable	e in food. It separat	es good quality f	rom marginally ad	cceptable quality;		

m : Level of the test organism which is acceptable and attainable in food. It separates good quality from marginal 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.

					module ident	ification : MR-03-01-F					
nannr	PRODUCT	SPECIFIC	ATION SHEET	Date of issue : 02-01-2022		Total pages : 2					
nappi				Edition n° :	1	Review n°:17					
	Product name DARK HAZELNUT P PASTE					Code PF003610					
						Pag. 2					
	Produced	without the use	GMO of Genetically Modified Org	anisms - GMO froo							
	Flouuceu		duct does not contain glute								
			ALLERGENS								
Ingredier	Ingredient			Present in the Product							
5											
Cereals containing gluten and pro Crustaceans and product thereof	NO NO										
Eggs and product thereof	NO										
Fish and product thereof	NO										
Peanuts and product thereof			NO								
Soybeans and product thereof Milk and product thereof (including	NO NO										
Nuts and product thereof				YES							
Celery and product thereof	NO										
Mustard and product thereof		NO									
Sesame and product thereof Sulphur and product thereof				NO							
Lupins and product thereof				NO							
Molluscs and product thereof				NO							
Legenda : YES = Present (orig	in) NO = ABSENT										
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)									
Energy	Kcal KJ		<u>691</u> 2855								
Lipids	KJ %		66,6								
of which satured	%		5,0								
Protein (N x 6,25)	%		14,0								
Carbohydrates	%		9,0								
of which sugar	%		4,0 8,2								
Fiber Salt	<u>%</u>		0,00								
PACKAGING											
Primary pack	: Plastic bucket with cup										
Secondary pack	Carton with inside 2 plastic bucket										
Net weight	: 10 kg (2x5 Kg)										
Packs for layer	7										
	: 9										
Pallet type	: 800x1200 mm (63 carto	ons)									
The label, present on the Primary	pack, contains legal wordi	nas in accordan	ce with regulations.								
Transport :	· · · · · · · · · · · · · · · · · · ·	-	age temperature								
· · ·											
Certification :			e Certificate with the followi with internal plan as per the								
					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									
Maintenance and Shelf Life	remain unchanged for 60 days, if all the hygienic requirment are respected. Storage conditions: Cool, dry placefree										
			and infestation. Age of deliv			•					
Formality and Limita of Lla			on "ALLERGENS"	very: o montho nom a		Indotaro					
Formality and Limits of Us	e :	Mix the product before to use									
Recommended dosage	:	100-120 g for 1									
The quality system of NAPPI 191	•			aboratorica contin-							
The company has an internal ch The company operates under H.		teriological lab	oratory. Utilizes external	aporatories certifica	nes as well.						
A sampling plan provides for the		from raw mate	rials, semi-manufactured	and finished produc	t.						
The analytical methods used are					<i></i>						
		- an ent logiald									
17	02/01/2022		New format								
Review N°	Valid from		Cause			Authorization RGQ					