

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F					
			Date of issue : 02-05-2020	Total pages : 2				
			Edition n° : 1	Review n° : 15				
Product name VARIEGATE LEMON PIE			Code PF000509					
Product description :Lemon cream with Meringhe and biscuit pieces								
Composition : Sugar, Vegetable oils (sunflower), pieces of biscuit (Wheat flour,vegetable fat (palm),sugar, glucose syrup, Eggs, raising agents (E503ii-E500ii), salt, flavour), Whole milk powder, Skimmed milk powder, Meringues (Sugar, egg albumen powder, starch wheat), maltodextrin, Dehydrated lemon juice, Cocoa butter, emulsifier: Soy lecithin, Colour: Curcumin, Lutein, Flavours.								
Declaration of conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation								
Organoleptic Characteristics								
Taste		: Characteristic of Lemon cream with Meringhe e biscuit pieces		ASPECT (see foto) → if available				
Consistency		: Cream						
Colour		: Yellow with white and brown pieces						
Smell		: Characteristic of Lemon cream with Meringhe e biscuit pieces						
Aspect		: Cream with biscuit pieces						
Chemical – Physical Characteristics		Attribute	Target	Min	Max	UOM	Methods	Notes
Dry residue			99,0	98,0	99,5	%	ISO-5534	
Total fat			34,2	32,2	36,2	%	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
Total Count			1.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae			10	3	3	(ufc/g)	ISO - 21528	
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.								

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
			Date of issue : 02-05-2020	Total pages : 2
			Edition n° : 1	Review n° : 15
Product name VARIEGATE LEMON PIE		Code PF000509		
Pag. 2				
GMO Produced without the use of Genetically Modified Organisms - GMO free.				
ALLERGENS				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	YES (Wheat flour-Wheat starch)			
Crustaceans and product thereof	NO			
Eggs and product thereof	YES (Egg albumen)			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	YES (Lecithin)			
Milk and product thereof (including lactose)	YES (Whole and Skimmed Milk)			
Nuts and product thereof	NO			
Celery and product thereof	NO			
Mustard and product thereof	YES MAY CONTAIN			
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	559		
	KJ	2334		
Fat	%	34,2		
of wich saturated	%	3,7		
Protein(N x 6,25)	%	3,9		
Carbohydrates	%	57,7		
of wich sugar	%	54,3		
Fiber	%	0,5		
Salt	%	0,05		
PACKAGING				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton with inside 2 plastic bucket			
Net weight	: 7 Kg (2 x 3,5kg)			
Packs for layer	: 12			
Number of layer	: 9			
Pallet type	: 800x1200 mm			
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		
Maintinance and Durability	:	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.		
Formality and Limits of Use	:	See table section "ALLERGENS"		
Recommended dosage	:	How much is necessary		
The quality system of NAPPI 1911 SPA 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.				
15	02/05/2020	Updated Specification		
Review N°	Valid from	Cause	Authorization RGQ	