	PROPUO		module identification : MR-03-01-F				
nappr	PRODUC	ATION SHE		Date of issue : 02-01-2022 Total pages : 2			
			Edition n° :	1	Review n°:17		
<u> </u>			duct name				Code
Product description : Ice-cream		COCONUT	PF000632				
Composition : Glucose Syrup, Co		-			Reg. of European	legislation.	
Organoleptic Characterist							
• •	: Characteristic of coco	onut			1		
Consistency	: Viscous Syrup				ASPECT		
Colour	: Ivory			(see photo)	1.00	A Contractor	
Smell	: Characteristic of coco	onut, free from ext	traneous flavou]		and the second	
	: Syrup						
Chemical – Physica Characteristics	al Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		82,5	81,0	84,0	%	ISO-5534	
at		34,0	33,0	35,0	%	ISTISAN 96/34	
	-	_					
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
oreign body		absent					
Ferrous body		absent					Metal detector
	-					ł	
						1	
				<u> </u>	1	l	
				1	1	1	
The values are representative of the	ne lot / batch production.	The samples for	the controls are	taken accordin	g to the method o	f internal sampli	ing.
Bacteriological	m	м	с	n	UOM	Methods	Notes
Characteristics							.10105
otal Count		1.000	3	3	(cfu/g)	ISO-4833	
Coliforms	-	10	3	3	(cfu/g)	ISO-4832	
Dsmophilic Moulds Dsmophilic Yeast	_	100	3	3	(cfu/g) (cfu/g)	ISO-7954 ISO-7954	
	1	100	3	3	(ciu/g)	100-7904	I
				1			

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.

	Г					module identification : MR-03-01-F				
nappr		PRODUCT	SPECIFIC/	ATION SHEET	Date of issue : 0		Total pages : 2			
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			duct name	Code						
			COCONUT	PF000632						
						-	Pag. 2			
							-			
		Produced	without the use	GMO/GLUTEN of Genetically Modified Orga	nisms - GMO free.					
			The pro	oduct does not contain gluten						
				ALLERGENS						
Ingredi	ent				Present in the Pro	duct				
Cereals containing gluten and product thereof			NO NO							
Crustaceans and product thereof Eggs and product thereof			NO							
Fish and product thereof			NO							
Peanuts and product thereof			NO							
Soybeans and product thereof			NO							
Milk and product thereof (include	ing la	actose)	NO							
Nuts and product thereof			NO							
Celery and product thereof			NO							
Mustard and product thereof Sesame and product thereof			NO NO							
Sulphur and product thereof					NO					
Lupins and product thereof					NO					
Molluscs and product thereof					NO					
Legenda : YES = Present (o	rigin) NO = ABSENT								
Nutritional Information	۱	UOM		Middle	values for 100 g of	f product (fro	om calculation)			
		Kcal								
Energy Value		KJ				163				
Fat				34.0						
of wich satured %			27,0							
Protein(N x 6,25)			3,6							
arbohydrates %			47,7							
of wich sugar	wich sugar %		35,2							
Fiber				4,1						
Salt		%	0,01							
PACKAGING										
Primary pack	:	Plastic bucket with cup								
Secondary pack	:	Carton with inside 2 plastic bucket								
Net weight	:	12 kg (2x6 Kg)								
Packs for layer Number of layer	:									
Pallet type	†÷	9 800x1200 mm (63 cartons)								
	1 ·		,							
The label, present on the Primar	y pa	ack, contains legal wordir	ngs in accordan	ce with regulations.						
Transport :			At ambient stor	age temperature						
Certification :			Goods will have Certificate with the following analysis:							
			in accordance with internal plan as per the customer The product, in the original packaging, preserved in a fresh and dry storage (10-25°C), will remain unchanged							
Maintenance and Shelf L		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: Cod	ol, dry storage, free from fore	gn odours and infes	tation.				
Formality and Limits of L	60			on "ALLERGENS".						
Formality and Limits of Use : Mix the product before use.										
Recommended dosage			60 g for 1 Kg of							
The quality system of NAPPI 1					handanlar dar					
The company has an internal of			eriological lab	oratory. Utilizes external la	poratories certifica	ites as well.				
The company operates under										
A sampling plan provides for the internal analysis drawn from raw materials, semi-manufactured and finished product.										
The analytical methods used a	are i	n accordance with the	current legislat	tion.		1				
17		02/01/2022		New format						
Review N°		Valid from		Cause			Authorization RGQ			