



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  
**MALAGA PASTA**

Code  
**PF000639**

**Product description** : Ideal for ice-cream marsala flavour, with currants.

**Composition** : Rehydrated Sultana grapes (48%), Glucose fructose Syrup, Sugar, Marsala (6.5%), Alcohol, Flavoursings, Colours: Beta-carotene, Caustic sulphate caramel, Preservative: Potassium sorbate.

**Declaration of conformity**: The product and packaging material are conformed to the Italian legislation and the Reg. of European legislation

**Organoleptic Characteristics**

Taste	: Flavored Sultana grapes.
Consistency	: Viscous Syrup
Colour	: Light Brown
Smell	: Characteristic
Aspect	: Viscous Syrup with grape grains

ASPECT  
(see photo)  
→  
if available



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
°Brix		67,0	65,5	68,5	°Bx	Ref. At 20°C	

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 Viable Count		1.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae		10	3	3	(cfu/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.



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**GMO**

Absence of ingredients obtained from genetically modified organisms is guaranteed.

**ALLERGENS**

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 : **YES = Present** ( origin ) NO = ABSENT

Nutritional Information	UOM	Middle values for 100 g of product (from calculation)
Energy Value	Kcal	276
	KJ	1173
Fat	%	0,0
of wich saturated	%	0,0
Protein( N x 6,25 )	%	0,1
Carbohydrates	%	67,4
of wich sugar	%	60,0
Fiber	%	3,2
Salt	%	0,05

**PACKAGING**

Primary pack : Plastic bucket with cup  
Secondary pack : Carton with inside 2 plastic buckets  
Net weight : 7 kg (2 x 3,5 Kg)  
Packs for layer : 12  
Number of layer : 9  
Pallet type : 800x1200 mm (108 cartons)

On the label on this primary packaging and / or secondary will be given the legal terms and also legal Reference material, Description material, Lot, TMC and the other agreed with the customer.

**Transport** : At ambient storage temperature

**Certification** : Goods will have Certificate with the following analysis:  
in according with internal plan

**Maintinace and Durability** : The product, in the original packaging, preserved in a fresh and 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 remain unchanged for 60 days, if all the hygienic requirement are respected. Storage conditions:Cool,dry placefree foreign odours and infestation.

**Formality and Limits of Use** : See table section "ALLERGENS". Mix the product before use.

**Recommended dosage** : 80 g for 1 Kg of mixture

The quality system of NAPPI 1911 conforms to the requirements of BRC,IFS

The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates .

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the actually legislation.

18	14/11/2023	Updating specification	
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>