							ation : MR-03-01-F
nappr	PRODUC	ATION SHE	Date of issue : 0	2-01-2023	Total pages : 2		
		duct name	Edition n° :	1	Review n° : 18 Code		
		AZZURO PA		PF000642			
Product description : Azure pas	ste at cream flavour.						
Composition: Glucose-Fructose	Svrup Flavours Colour:	Blue Patent V					
Somposition. Oldeose-i raciose	Syrup, Flavours, Colour.	Dide l'aterit v.					
					D (F	1	
Declaration of Conformity : The	e product and packaging r	naterial conform to	o the Italian legi	slation and the	Reg. of European	legislation.	
Organoleptic Characterist	lics				_		
Taste	: Characteristic of crea	m					
Consistency	: Viscous Syrup			ASPECT			
Colour	: Blu				(see photo)		
Smell	: Characteristic of crea	m					
Aspect	: Viscous Syrup			if available			
Chemical – Physic	cal Attribute	Target	Min	Max	UOM	Methods	Notes
Characteristics							
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
	_			-	+		
					_		
					+		
					1		
The values are representative of	the lot / batch production.	The samples for t	the controls are	taken accordir	ng to the method of	internal samp	ling.
Bacteriological							Neter
Characteristics	m	м	с	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	
						I	
Microbiological definition:	h is accentable and attainable	a in food. It separate	e acod quality fro	m marginally ac	centable quality:		
 Level of the test organism which up to and including M. 					ceptable quality;		
M : The upper acceptable concentrat	ion of a test organism. A cou	nt above M for any	sample unit is una	acceptable.			

c : Maximum allowable number of result between m and M.
 n : Number of sample units chosen separately and independently.

GMO Produced without the use of Genetically Modified Organisms - GMO free. ALLERGENS Ingredient Present in the Product Cereals containing gluten and product thereol NO, may contain Constancents and product thereol NO, may contain Cereals containing gluten and product thereol NO, may contain Fish and product thereol NO Peanuts and product thereol NO Mik and product thereol NO Sopheans and product thereol NO Mix and product thereol NO Mix and product thereol NO Suphur and product thereol NO Suphur and product thereol NO Musta and product thereol NO Suphur and product thereol NO Suphur and product thereol NO Suphur and product thereol NO Musta and product thereol NO Suphur and product thereol NO Suphur and product thereol <th <="" colspan="2" th=""><th>_</th><th colspan="3"></th><th></th><th></th><th colspan="4">module identification : MR-03-01-F</th></th>	<th>_</th> <th colspan="3"></th> <th></th> <th></th> <th colspan="4">module identification : MR-03-01-F</th>		_						module identification : MR-03-01-F			
Product name Code MARE BLU AZZURO PSTA PG00042 Produced without the use of Genetically Modified Organipms - GMO free. ONO Control			PRODUCT	SPECIFIC	ATION SHEET	Date of issue : 02	sue : 02-01-2023 Total pages : 2					
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