



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  
**NEW WHITE CHOCOLATE PASTA**

Code  
**PF000643**

**Product description** : Ice cream preparation at typical flavour.

**Composition** : White chocolate (66,5%) (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier: Soy lecithin, Flavours), Vegetable fat (Sunflower, Palm)

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

**Organoleptic Characteristics**

Taste : Characteristic of white chocolate  
 Consistence : Paste  
 Colour : White  
 Smell : Characteristic of white chocolate  
 Aspect : Paste

ASPECT  
(see photo)  
→




Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		99,0	98,0	99,5	%	ISO-5534	

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-4832	
Moulds		100	3	3	(cfu/g)	ISO-7954	
Yeasts		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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<b>GMO</b> Produced without the use of Genetically Modified Organisms - GMO free.				
<b>ALLERGENS</b>				
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	<b>YES (Soy Lecithin)</b>			
Milk and product thereof (including lactose)	<b>YES (Milk Powder)</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 : <b>YES = Present</b> (origin)      NO = ABSENT				
<b>Nutritional Information</b>		<b>UOM</b>	<b>Middle values for 100 g of product (from calculation)</b>	
Energy Value	Kcal		685	
	KJ		2838	
Fat	%		57,9	
	%		24,5	
Protein( N x 6,25 )	%		4,3	
Carbohydrates	%		35,8	
of wich sugar	%		35,8	
Fiber	%		1,8	
Salt	%		0,04	
<b>PACKAGING</b>				
Primary pack	:	Plastic bucket with cup		
Secondary pack	:	Carton with inside 2 plastic bucket		
Net weight	:	10 kg (2 x 5 Kg)		
Packs for layer	:	7		
Number of layer	:	9		
Pallet type	:	800x1200 mm (63 cartons)		
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
<b>Transport</b>	:	At ambient storage temperature		
<b>Certification</b>	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
<b>Maintenance and Shelf Life</b>	:	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.		
<b>Formality and Limits of Use</b>	:	See table section " <b>ALLERGENS</b> ". Mix the product before use. Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30 minutes, then place it in the ice cream showcase. As an alternative leave the container inside the showcase for about 2 hours before serving		
<b>Recommended dosage</b>	:	100 g for kg of mix		
The quality system of NAPPI 1911 conforms to the requirements 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.				
18	14/11/2023	Updated Specification		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	