



PRODUCT SPECIFICATION SHEET

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Product name

YELLOW VANILLA WITH BERRIES PASTA

Codice

PF000662

Product Description : Classic paste with a typical vanilla aroma, enriched with pods berries.

Composition: Sugar, Glucose-Fructose Syrup, Vanilla Berries (5%), Flavours, Salt, Citric Acid, Gellin Agents: Pectine, Carob Gum. Colours: Curcumin, Beta Carotene.

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

Organoleptic Characteristics

Taste	: Characteristic of Vanilla
Consistency	: Paste
Colour	: Yellow with black points
Smell	: Characteristic of Vanilla
Aspect	: Paste with black points

ASPECT

(see photo) →



Chemical - Physical Characteristics

Attributes	Target	Min	Max	UOM	Methods	Notes
°Brix	74,0	72,5	75,5	°Bx	Ref. At 20°C	

Defects

Attributes	Target	Min	Max	UOM	Methods	Notes
Foreign bodies	absent					Metal detector
Ferrous bodies	absent					

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	(ufc/g)	ISO-4833	
Osmophilic moulds	100	3	3	(ufc/g)	ISO-7954	
Osmophilic Yeasts	100	3	3	(ufc/g)	ISO-7954	
Enterobacteriaceae	10	3	3	(ufc/g)	ISO-21528	

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.

GMO

Produced without the use of Genetically Modified Organisms - GMO free.

ALLERGENS

Ingredient	Present in the product
Cereals containing gluten and product thereof	NO, may contain
Crustaceans and product thereof	NO
Eggs and product thereof	NO, may contain
Fish and product thereof	NO
Peanuts and product thereof	NO
Soybeans and product thereof	NO
Milk and product thereof (including lactose)	NO, may contain
Nuts and product thereof	NO, may contain
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

Legend : **YES = Present** (origin) NO = Absent

Nutritional Informations	UOM	Middle Values for 100 g of product (obtained by calculating)
Energy	Kcal	285
	KJ	1209
Lipids	%	0,2
of which saturated	%	0,0
Proteins (N x 6,25)	%	0,0
Carbohydrates	%	72,6
of which sugar	%	61,6
Fiber	%	0,2
Salt	%	0,00

CONFEZIONAMENTO

Primary Pack	: Plastic bucket with cup
Secondary Pack	: Carton with inside 2 plastic bucket
Net weight	: 7 kg (2x3,5 Kg)
Packs for layer	: 12
Number of layers	: 9
Pallet type	: 800x1200 mm (108 cartons)

The label, present on the Primary pack, contains legal wordings in accordance with regulations.

Transport : At room temperature**Certification** : Goods will have Certificate with the following analysis:
in accordance with internal plan as per the customer**Maintenance and Shelf Life** : 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 30 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation. Age of delivery: 3 months from the date of manufacture**Formality and Limits of Use** : See the label at section "ALLERGENS"
Mix the product before use.**Recommended dosage** : 30 g for 1 kg of mixture.

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	New format	
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