



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  
**YOGURTISSIMO**

Code  
**PF000670**

**Product description** : Preparation at yogurt flavour, to be used with cold cream mixture.

**Composition** : Low fat **Yogurt** powder (30%), Dextrose powder, Skimmed **Milk** powder, Acidity regulator: Citric Acid, Flavouring.

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

**Organoleptic Characteristics**

Taste : Yogurt flavored  
 Consistency : Powder  
 Colour : White  
 Smell : Milk  
 Aspect : Powder

ASPECT  
(see photo) →  
if available

**Chemical - Physical Characteristics**

Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter	93,5	92,0	95,0	%	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	(ufc/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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<b>Pag. 2</b>				
<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	NO			
Crustaceans and product thereof	NO			
Eggs and product thereof	NO			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	<b>YES (yogurt and milk powder)</b>			
Nuts and product thereof	NO			
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> ( indicare origine )      NO = ABSENT				
<b>Nutritional Information</b>	<b>UOM</b>	<b>Middle values for 100 g of product (obtained by calculating)</b>		
Energy Value	Kcal	217		
	KJ	923		
Fat	%	0,7		
of which saturated	%	0,5		
Protein( N x 6,25 )	%	0,3		
Carbohydrates	%	52,4		
of which sugar	%	52,4		
Fiber	%	0,0		
Sodium	%	0,00		
<b>PACKAGING</b>				
Primary pack	: Coated aluminum bags, thermally sealed			
Secondary pack	: cardboard box sealed with adhesive tape			
Net weight	: 12 Kg (6x2Kg)			
Cartons for layer	: 7			
Number of layers	: 6			
Pallet type	: 800 x 1200 mm (42 Cartons)			
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
<b>Transport</b>	:	At room 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 store (10-25°C) , keep unchanged the real characteristics for 36 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.		
<b>Formality and Limits of Use</b>	:	See table section "ALLERGENS"		
<b>Recommended dosage</b>	:	30-35 g of Yogurtissimo for 1 kg of ready 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	Updating specification		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	