

PRODUCT SPECIFICATION SHEET

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GOLOSOTTA WHITE

PF000519

Product description: Cream at white chocolate flavour, ready to use directly in the ice-cream tub.

Composition: Sugar, Vegetable fat (Sunflower;Palm), Whole and Skimmed Milk Powder, Emulsifier: Soy Lecithin, Flavours.

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

Organoleptic Characteristics	S							
Taste :	Characteristic of white chocolate							
Consistency : Cream Colour : White					ASPECT (see foto)			
Aspect :	: Cream				if available			
Chemical – Physical Characteristics	Attribute	Target	Min	Max	иом	Methods	Notes	
Dry Matter		99,0	98,0	99,5	%	ISO-5534		
Total fat		38,6	37,6	39,6	%	ISTISAN 96/34		
Defect	Attribute	Target	Min	Max	иом	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 accordin	g to the method of	of internal samp	ling .	
Bacteriological	m	м	С	n	иом	Methods	Notes	
Characteristics								
Total Viable Count		1.000	3	3	(cfu/g)	ISO-4833		
Enterobacteriaceae	Ī	10	3	3	(cfu/g)	ISO-4832		
Moulds		100	3	3	(cfu/g)	ISO-7954		
Moulds Yeasts		100 100	3	3	(cfu/g) (cfu/g)	ISO-7954 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 /GLUTEN

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

The product does not contain gluten.

ALLERGENS				
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	YES (Lecithin)			
Milk and product thereof (including lactose)	YES (Skimmed Milk and -Serum Whey)			
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			
Molluses 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	588	
Lifergy value	KJ	2452	
Fat	%	38,6	
of wich satured	%	3,6	
Protein(N x 6,25)	%	5,2	
Carbohydrates	%	55,0	
of wich sugar	%	55,0	
Fiber	%	0,0	
Salt	%	0,06	

PACKAGING

Primary pack	••	astic bucket with cup	
Secondary pack	:	Carton with inside 2 plastic bucket	
Net weight	:	12 kg (2 x 6 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.

Transport :	At ambient storage temperature
Certification :	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer
	The product, in the original packaging, preserved in a fresh and dry storage (10-25°C), will remain unchanged
Maintinance and Durability :	from the original characteristics for 24 months from the date of production. If the original packaging is opened,
Maintinance and Durability .	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.
	See table section "ALLERGENS". Mix the product before use.
Formality and Limits of Use :	Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30
ormanty and Emilis or osc .	minutes, then place it in the ice cream showcase. As an alternative leave the container inside the showcase
	for about 2 hours before serving
Recommended dosage :	How much is necessary

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.

17	02/01/2022	Updated Specification	
Review N°	Valid from	Cause	Authorization RGQ