

PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F Date of issue : 02-01-2022 Total pages : 2 Edition n°: Review n°:17

Product name

APRICOT OF VESUVIUS VARIEGONE

PF000497

Product description: Apricot sauce with fruit pieces and pulp.

Composition: Vesuvio Apricot (40%), Sugar, Glucose-fructose syrup, Acidity regulator: Citric acid, Corn's starch, Gelling agent: Pektin, Flavours.Colours:Plain Caramel, Beta-carotene. Preservative: Potassium sorbate

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

Organoleptic Characteristics	S						AND A
Taste :	: Fruity,typical of apricot						The same of the sa
Consistency :	: Viscous syrup with candied pieces : Orange				ASPECT (see photo)		
Colour :							
Smell :							
Aspect :							
Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Brix		72,0	70,0	74,0	°Bx	Ref. At 20°C	
Defect	Attribute	Target	Min	Max	иом	Methods	Notes
Foreign body	Attribute	Target absent	Min	Max	UOM	Methods	
	Attribute	_	Min	Max	иом	Methods	Notes Metal detector
Foreign body	Attribute	absent	Min	Max	UOM	Methods	
Foreign body	Attribute	absent	Min	Max	ООМ	Methods	
Foreign body	Attribute	absent	Min	Max	UOM	Methods	
Foreign body	Attribute	absent	Min	Max	UOM	Methods	
Foreign body	Attribute	absent	Min	Max	UOM	Methods	
Foreign body	Attribute	absent	Min	Max	UOM	Methods	
Foreign body Ferrous body The values are representative of the		absent absent					Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological	lot / batch production. T	absent absent	the controls are	taken according		internal sampli	Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological Characteristics		absent absent he samples for t	the controls are	taken according	to the method of	internal sampli	Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Viable Count	lot / batch production. T	absent absent he samples for t M 1.000	the controls are	taken according	to the method of UOM	internal sampli Methods ISO-4833	Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Viable Count Coliforms	lot / batch production. T	absent absent he samples for t M 1.000	the controls are c 3 3	taken according n 3 3	to the method of UOM (cfu/g) (cfu/g)	internal sampli Methods ISO-4833 ISO-4832	Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Viable Count Coliforms Osmophilic Moulds	lot / batch production. T	absent absent he samples for t 1.000 10 100	the controls are c 3 3 3	taken according n 3 3 3	to the method of UOM (cfu/g) (cfu/g) (cfu/g)	internal sampli Methods ISO-4833 ISO-4832 ISO-7954	Metal detector
Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Viable Count Coliforms	lot / batch production. T	absent absent he samples for t M 1.000	the controls are c 3 3	taken according n 3 3	to the method of UOM (cfu/g) (cfu/g)	internal sampli Methods ISO-4833 ISO-4832	Metal detector

- microbiological derinition:

 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.

 m: Maximum allowable number of result between m and M.

 m: 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	NO					
Milk and product thereof (including lactose)	NO					
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: YES = Present (origin) NO = ABSENT

Nutritional Information	UOM	Middle values for 100 g of product (obtained by calculating)		
Energy Value	Kcal	284		
	KJ	1207		
Fat	%	0,0		
of wich satured	%	0,0		
Protein(N x 6,25)	%	0,5		
Carbohydrates	%	70,0		
of which sugar	%	62,0		
Fiber	%	1,0		
Salt	%	0,02		

PACKAGING

Primary pack Plastic bucket with cup Secondary pack Carton with plastic bucket inside

Net weight Packs for layer 7 (2x3,5 Kg) 12 Number of layer 9

Pallet type : 800x1200 mm (108 cartons)

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

Transport :

At ambient storage temperature Goods will have Certificate with the following analysis:

Certification

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 Maintinance and Durability :

remain unchanged for 30 days, if all the hygienic requirment are respected. Storage conditions: Cool, dry placefree foreign odours and infestation.

See table section "ALLERGENS" Formality and Limits of Use : The quality system of NAPPI 1911 conforms to the requirementsBRC,IFS
The company have an interest above.

The company have an internal chemical-physical and bacteriological laboratory. Use also external laboratories certificates . The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis maked on raw materials, semi-manufactered and finished product.

The analytical methods used are in accordance with the actually legislation.

17	14/11/2023	New format	
Review N°	Valid from	Cause	Authorization RGQ