



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

VARIEGATE BISCOCOOKY

Code

PF000674

Product description : Hazelnut and cocoa cream with cocoa cookies granules

Composition : Sugar, Vegetable oils (sunflower,coconut), Pieces of Cocoa biscuits (**Wheat** flour, sugar, cocoa powder, vegetable oils and fats (palm, sunflower), glucose syrup, **egg** powder, colour: vegetable carbon, salt, raising agent: ammonium bicarbonate), Low fat cocoa powder, **Hazelnuts**, Skimmed **Milk** powder, Serum **whey** powder, Corn starch, Emulsifier: **Soy** Lecithin, Flavouring.

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

Organoleptic Characteristics

Taste	: Characteristic of hazelnut & cocoa
Consistency	: Fat paste with cocoa biscuit pieces
Colour	: Light brown
Smell	: Hazelnut and Cocoa, free from extraneous flavours.
Aspect	: Fluid paste with biscuit pieces

ASPECT
(see photo) →



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		98,0	97,0	99,0	%	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 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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GMO

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

ALLERGENS

Ingredient	Present in the Product
Cereals containing gluten and product thereof	YES (wheat flour)
Crustaceans and product thereof	NO
Eggs and product thereof	YES (eggs)
Fish and product thereof	NO
Peanuts and product thereof	NO
Soybeans and product thereof	YES (soy lecithin)
Milk and product thereof (including lactose)	YES (skimmed milk, serum whey)
Nuts and product thereof	YES (hazelnut); may contain traces of other nuts
Celery and product thereof	NO
Mustard and product thereof	MAY CONTAIN MUSTARD
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 (from calculation)
Energy Value	Kcal	557
	KJ	2325
Fat	%	34,4
of wich saturated	%	5,3
Protein(N x 6,25)	%	4,9
Carbohydrates	%	57,0
of wich sugar	%	52,5
Fiber	%	0,2
Salt	%	traces

PACKAGING

Primary pack : Plastic bucket with cup
 Secondary pack : Carton with inside two plastic buckets
 Net weight : 12 kg (2x6 Kg)
 Packs for layer : 7
 Number of layer : 9
 Tipo di Pallet : 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

Maintenance and Shelf Life : 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 30 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.

Formality and Limits of Use : See table section "ALLERGENS"
 Mix the product before use.

Recommended dosage : how much enough

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.

Review N°	Valid from	Cause	Authorization RGQ
18	20/04/2023	Updating specification	