



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2022

Total pages : 2

Edition n° : 1

Review n° : 17

Product name

VARIEGATE BISCOTTELLA

Code

PF000500

Product description : Hazelnut and Cocoa Cream with biscuit granules.

Composition: Sugar, vegetable fat (coconut,sunflower), pieces of biscuit (**wheat flour, egg**), low fat cocoa powder, **hazelnut**, skimmed milk powder, Serum Whey, 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 : Cream
 Colour : Light brown
 Smell : Characteristic of hazelnut & cocoa
 Aspect : Cream with biscuit granules

ASPECT
(see photo)
→



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		98,5	97,5	99,5	%	ISO-5534	
Total fat		31,5	30,5	32,5	%	ISTISAN 96/34	


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 The absence of ingredients is certified gotten by Organisms Genetically Modified.				
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 (egg)			
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 powder-Serum Whey)			
Nuts and product thereof	YES			
Celery and product thereof	NO			
Mustard and product thereof	YES MAY CONTAIN			
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	546		
	KJ	2281		
Fat of wich saturated	%	31,9		
	%	11,1		
Protein(N x 6,25)	%	5,3		
Carbohydrates of wich sugar	%	58,9		
	%	39,9		
Fiber	%	1,2		
Salt	%	0,20		
PACKAGING				
Primary pack	: Metallic bucket			
Secondary pack	: Cartons with Metallic bucket inside			
Net weight	: CRT 12Kg (2x6Kg)			
Packs for layer	: 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		
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.		
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.				
17	02/01/2022	New format		
Review N°	Valid from	Cause	Authorization RGQ	