

PRODUCT SPECIFICATION SHEET

module identifie n : MR-03-01-l Date of issue : 02-01-2022 Total pages : 2 Code

Product name

VARIEGATE COFFEE CRUNCH

PF000495

Product description: Coffee cream enriched with pieces of biscuit at coffee flavour.

Composition: Sugar, Vegetable oil (Sunflower), Coffee biscuit (Sugar, wheat flour, wheat starch, coffee, oil and vegetable fats -sunflower, coconut, flavourings, Skimmed milk powder, caramelised sugar), Maltodextrine, Skimmed Milk Powder, Whey powder, Hazelnuts, Freeze-dried coffee, Cocoa Butter, Emulsifier:

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

| Organoleptic Characteristics | 8 | | | | | | | |
|--|----------------------------|--|------------------|-----------------|---|---|-----------------------|--|
| Taste : | Characteristic of coffee | | | | ASPECT | Para in | | |
| Consistency : | : Cream | | | | | | | |
| Colour : | Light Brown | | | | (see photo) | | الدائد المراسقة | |
| Smell : | Characteristic of coffee | Э | | | | | The State of | |
| Aspect : | : Cream with pieces inside | | | | | | | |
| Chemical – Physical Characteristics | Attribute | Target | Min | Max | UOM | Methods | Notes | |
| Dry Matter | | 99,0 | 98,0 | 99,5 | % | ISO-5534 | | |
| Total fat | | 34,6 | 33,6 | 35,6 | % | ISTISAN 96/34 | | |
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| Defect | Attribute | Target | Min | Max | UOM | Methods | Notes | |
| Defect Foreign body | Attribute | Target absent | Min | Max | иом | Methods | Notes | |
| Foreign body | Attribute | _ | Min | Max | UOM | Methods | Notes Metal detector | |
| | 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 | 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 | | absent absent | | | | | Metal detector | |
| Foreign body Ferrous body The values are representative of the | | absent absent | | | | | Metal detector | |
| Foreign body Ferrous body | lot / batch production. 1 | absent absent | the controls are | taken according | g to the method o | f internal sampl | Metal detector | |
| 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. 1 | absent absent | the controls are | taken according | g to the method o | f internal sampl | Metal detector | |
| Foreign body Ferrous body The values are representative of the Bacteriological Characteristics | lot / batch production. 1 | absent absent The samples for | the controls are | taken according | g to the method o | f internal sampl | Metal detector | |
| Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Count Enterobacteriaceae | lot / batch production. 1 | absent absent The samples for M 1.000 | the controls are | taken according | g to the method o | f internal sampl Methods ISO-4833 ISO-4832 | Metal detector | |
| Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Count Enterobacteriaceae Osmophilic Moulds | lot / batch production. 1 | absent absent absent The samples for M 1.000 10 100 | the controls are | taken according | g to the method of UOM (cfu/g) (cfu/g) (cfu/g) | f internal sampl Methods ISO-4833 ISO-4832 ISO-7954 | Metal detector | |
| Foreign body Ferrous body The values are representative of the Bacteriological Characteristics Total Count Enterobacteriaceae | lot / batch production. 1 | absent absent The samples for M 1.000 | the controls are | taken according | g to the method o | f internal sampl Methods ISO-4833 ISO-4832 | Metal detector | |

- 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.



PRODUCT SPECIFICATION SHEET

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Product name VARIEGATE COFFEE CRUNCH

PF000495

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

| ALL | ERGENS. | |
|-----|---------|--|
| | | |

| ALLEROLINO | | | | |
|--|----------------------------------|--|--|--|
| Ingredient | Present in the Product | | | |
| Cereals containing gluten and product thereof | YES (wheat flour - wheat starch) | | | |
| 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 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

| Logorida: 120 -11000iii (oligili) | TTO - TEOLITI | |
|-----------------------------------|---------------|---|
| Nutritional Information | UOM | Middle values for 100 g of product (from calculation) |
| Energy Value | Kcal | 556 |
| | KJ | 2319 |
| Fat | % | 34,6 |
| of wich satured | % | 4,5 |
| Protein(N x 6,25) | % | 4,1 |
| Carbohydrates | % | 57,0 |
| of wich sugar | % | 44,8 |
| Fiber | % | 0,0 |
| Salt | % | 0,00 |

PACKAGING

| Primary pack | •• | Metallic bucket | | |
|-----------------|----|------------------------------------|--|--|
| Secondary pack | | Carton with Metallic bucket inside | | |
| Net weight | : | 7 (2x3,5 Kg) | | |
| 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.

| | At ambient storage temperature |
|-----------|----------------------------------|
| Transport | 7 it ambient eterage 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 r | | |

from the original characteristics for 24 months from the date of production. If the original packaging is opened, Maintenance and Shelf Life : 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"

Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30 Formality and Limits of Use : minutes,then place it in the ice cream showcase. As an alternative leave the container inside the showcase for about 2 hours before serving. Mix the product before use.

Recommended dosage : how much is necessary
The quality system of NAPPI 1911 conforms to the requirements BRC and IFS. how much is necessary

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 |
| | | | |