

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
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			Edition n° : 1	Review n° : 17
Product name VARIEGATE COFFEE CRUNCH			Code PF000495	
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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 - 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				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy Value	Kcal	556		
	KJ	2319		
Fat	%	34,6		
of wich saturated	%	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.				
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 90 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 " Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30 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.				
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	