Product name     Edition n*:     1     Review in*: 18       Product description : Wildbernes sauce with pieces and pulp.     WILDBERRIES VARIEGONE     PF000514       roduct description : Wildbernes sauce with pieces and pulp.     Total and the rest of		PRODUCT	SPECIFIC	ATION SHE	FT.	Date of issue : 02	module identificati	Total pages : 2		
Product name         Code           product name         Code           product description : Wildberries sauce with pieces and pulp.         Promosfid           omposition : Wildberries (46%) (blackberries, blueberries, rapeberries, strawberries) (pieces and pulp), Glucose-fructose syrup, Sugar .Com starch, Gelin ager           eclaration of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation           brggnoleptic Characteristics           aste         : Characteristic of wild berries           onsistence         : Sauce Viscous syrup           okur         : Dark red violot           mell         : Characteristic of wild berries, free from extraneous flavours.           if available         if available           tharacteristics         Note           tharacteristics         Target         Nin           tharacteristics         Rita 20°C           tharacteristics         Target         Nin         Max           UOM         Methods         Note           tract         Target         Nin         Max           UOM         Methods         Note           tharacteristics         Target         Nin         Max           UOM         Methods         Note           tharacteristics	nannr	TROBOOT								
roduct description : Wildberries (46%) (blackberries, blueberries, raspberries, strawberries) (pieces and pulp), Glucose-fructose syrup .Sugar ,Corn starch, Cellin ager cidity Regulator: Citric Acid, Flavourings, Preservatives: Potassium Sorbate, Colour: Carmine.       rectaration of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation       aste     : Characteristic of wild berries       araste     : Characteristic of wild berries       araste     : Characteristic of wild berries, free from extraneous flavours.       reget     : Sauce Viscous syrup       reget     : Sauce Viscous syrup with pieces       remical     : Sauce Viscous syrup with pieces       : Fermical     : Sauce Viscous syrup with pieces       : Fermical     : Sauce Viscous syrup with pieces       : Characteristic of wild berries, free from extraneous flavours.     : available       : Characteristic of wild berries, free from extraneous flavours.     : available       : Characteristic of the control and the Reg. of European legislation and the Reg. of European legislation is available     : available       : Characteristic of wild berries, free from extraneous flavours.     : available     : available       : Characteristic of attribute     : Target     Min     Max     UOM       : Defect     Attribute     : Target     Min     Max     UOM       : Defect     Attribute     : Target     Min			Proc	luct name						
roduct description : Wildberries (46%) (blackberries, blueberries, raspberries, stravberries) (pieces and pulp), Glucose-fructose syrup .Sugar ,Corn starch, Cellin ager         icidity Regulator: Citric Acid, Flavourings, Preservatives: Potassium Sorbate, Colour: Carmine.       Auropeanterial conformation of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         Drganoleptic Characteristics	<b>—</b> 1911 <b>—</b>		WILDBERR	ES VARIEG	ONE			PF000514		
eidity Regulator: Citric Acid, Flavourings, Preservatives: Potassium Sorbate, Colour: Carmine.         eetaration of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         onsistence       ::       Sauce Viscous syrup         olour       ::       Sauce Viscous syrup         real       :       Characteristic of wild berries         mell       ::       Characteristic of wild berries, free from extraneous flavours.         spect       ::       Sauce Viscous syrup with pieces         ::       favailable         ::       Franceteristics         frx       70,4       68,9       72,0       *Bx       Rifa 20°C         ::       :	roduct description : Wildberries	s sauce with pieces and pul	р.							
Licitity Regulator: Citric Acid, Flavourings, Preservatives: Potassium Sorbate, Colour: Carmine.         Preamleptic Characteristics         aste       :         isonistance       :         Sauce Viscous syrup										
Declaration of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         Operation of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         Operation of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         Operation of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation         Operation of conformed to the Italian legislation and the Reg. of European legislation         Consistence       Sauce Viscous syrup         Consistence       Consistence       Aftribute       Target       Min       Max       Operation of the product and packaging material conformed to the Italian legislation         Consistence       Consistence       Consistence       Consistence       Consistence       Consistence       Consistence       Consistence       Consistence       Aftribute       Target       Min       Max       Min       Max       Min       Max       Min       Max       Min <th <<="" colspan="2" th=""><th></th><th></th><th></th><th></th><th></th><th>ucose-fructose syr</th><th>up ,Sugar ,Corn s</th><th>starch, Gellin agent: Pectin,</th></th>	<th></th> <th></th> <th></th> <th></th> <th></th> <th>ucose-fructose syr</th> <th>up ,Sugar ,Corn s</th> <th>starch, Gellin agent: Pectin,</th>							ucose-fructose syr	up ,Sugar ,Corn s	starch, Gellin agent: Pectin,
Organoleptic Characteristics       Aspect         aste       : Characteristic of wild berries         Consistence       : Sauce Viscous syrup         Solour       : Dark red violet         Smell       : Characteristic of wild berries, free from extraneous flavours.         State       : Sauce Viscous syrup with pieces         Characteristics       Attribute       Target       Min       Max       UOM       Methods       Note         Characteristics       Attribute       Target       Min       Max       UOM       Methods       Note         Characteristics       Target       Min       Max       UOM       Methods       Note         Corregin body       absent	dity Regulator: Citric Acid, Flavo	burings, Preservatives: Pot	assium Sorbale,	Colour: Carmir	ie.					
Consistence       :       Sauce Viscous syrup       Aspect         Solour       :       Dark red violet	eclaration of conformity: The p	product and packaging mate	erial conformed t	o the Italian leg	islation and the	Reg. of European	legislation			
Consistence       :       Sauce Viscous syrup       Aspect         Solour       :       Dark red violet	rganoleptic Characteristi	cs				-	~~~	- Carlos		
Colour       : Dark red violet       ASPECT         Simell       : Characteristic of wild berries, free from extraneous flavours.       (see picture)         stepet       : Sauce Viscous syrup with pieces       if available         Chemical -       Physical Attribute       Target       Min       Max       UOM       Methods       Note         Chemical -       Physical Attribute       Target       Min       Max       UOM       Methods       Note         Site       70,4       68,9       72,0       *Bx       Rifa 20°C	iste	: Characteristic of wild be	rries			_	AST I			
Smell       : Characteristic of wild berries, free from extraneous flavours.       (see petute)         Aspect       : Sauce Viscous syrup with pieces       if available       if available         Chemical -       Physical       Attribute       Target       Min       Max       UOM       Methods       Note         Characteristics       Attribute       Target       Min       Max       UOM       Methods       Note         3nx       70.4       68.9       72.0       *Bx       Rifa 20°C       Image: Characteristics       Image:	onsistence	: Sauce Viscous syrup				ASPECT	6			
Aspect       : Sauce Viscous syrup with pieces       if available         Chemical -       Physical Characteristics       Attribute       Target       Min       Max       UOM       Methods       Note         Site       70,4       68,9       72,0       °BX       Rif.a 20°C	olour	: Dark red violet				(see picture)	11	A Start		
Chemical       Physical       Attribute       Target       Min       Max       UOM       Methods       Note         Brix       70,4       68,9       72,0       °Bx       Rif.a.20°C       -	nell	: Characteristic of wild be	rries, free from e	extraneous flav	ours.					
CharacteristicsAttributeTargetMinMaxUOMMethodsNoteSrix70,468,972,0 $^{\circ}$ BxRif.a 20°C			th pieces			if available				
Brix       70,4       68,9       72,0       "Bx       Rif.a 20°C         Image: Sector Se		al Attribute	Target	Min	Max	UOM	Methods	Notes		
Foreign body     absent     Image: Constraint 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     Note Notes       Coliforms     10     3     3     (cfu/g)     ISO-4832			70,4	68,9	72,0	°Bx	Rif.a 20°C			
Foreign body     absent     Image: Constraint 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     Note Notes       Collforms     100     3     3     (cfu/g)     ISO-4832										
Foreign body     absent     Image: Constraint 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     Note Notes       Coliforms     10     3     3     (cfu/g)     ISO-4832										
Foreign body     absent     Image: Constraint 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     Note Notes       Collforms     100     3     3     (cfu/g)     ISO-4832		_								
Foreign body     absent     Image: Constraint 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     Note Notes       Collforms     100     3     3     (cfu/g)     ISO-4832										
Foreign body     absent     Image: Constraint 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     Note Notes       Coliforms     10     3     3     (cfu/g)     ISO-4832										
Foreign body     absent     Image: Constraint 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     Note Notes       Coliforms     10     3     3     (cfu/g)     ISO-4832										
Foreign body     absent     Image: Constraint 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     Note Notes       Coliforms     10     3     3     (cfu/g)     ISO-4832										
Ferrous body     absent     Metal detector       Image: Sector S	Defect	Attribute	Target	Min	Max	UOM	Methods	Notes		
Image: Sector Constraints     Image: Sector Constra     Image: Sector Constraints     Image			absent							
Bacteriological CharacteristicsmMcnUOMMethodsNoteFotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954	errous body		absent					Metal detector		
Bacteriological CharacteristicsmMcnUOMMethodsNoteFotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954										
Bacteriological CharacteristicsmMcnUOMMethodsNoteTotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954										
Bacteriological CharacteristicsmMcnUOMMethodsNoteTotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954										
Bacteriological CharacteristicsmMcnUOMMethodsNoteTotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954										
Bacteriological CharacteristicsmMcnUOMMethodsNoteTotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954							<u>                                     </u>			
Bacteriological CharacteristicsmMcnUOMMethodsNoteTotal Viable Count1.00033(cfu/g)ISO-4833Coliforms1033(cfu/g)ISO-4832Dsmophilic Moulds10033(cfu/g)ISO-7954										
m         M         c         n         UOM         Methods         Note           Fotal Viable Count         1.000         3         3         (cfu/g)         ISO-4833         Coliforms         10         3         3         (cfu/g)         ISO-4832         Coliforms         Dsmophilic Moulds         100         3         3         (cfu/g)         ISO-7954         Coliforms         Coliforms         Coliforms         100         3         3         (cfu/g)         ISO-7954         Coliforms         Coliforms <t< td=""><td></td><td>ne lot / batch production. Th</td><td>e samples for the</td><td>ne controls are</td><td>taken according</td><td>to the method of in</td><td>nternal sampling.</td><td></td></t<>		ne lot / batch production. Th	e samples for the	ne controls are	taken according	to the method of in	nternal sampling.			
Characteristics         Image: Characteris         Image: Characteris <t< td=""><td>-</td><td>m</td><td>М</td><td>с</td><td>n</td><td>UOM</td><td>Methods</td><td>Notes</td></t<>	-	m	М	с	n	UOM	Methods	Notes		
Coliforms         10         3         3         (cfu/g)         ISO-4832           Dsmophilic Moulds         100         3         3         (cfu/g)         ISO-7954										
Dsmophilic Moulds 100 3 3 (cfu/g) ISO-7954										
	•									
			100	5	5	(ciu/g)	100 2 1020			
Microbiological definition:	crobiological definition:									

c : Maximum allowable number of result between m and M.
 n : Number of sample units chosen separately and independently.

	Γ					module identi	fication : MR-03-01-F		
		PRODUCT	SPECIFIC/	ATION SHEET	Date of issue : 02	2-01-2023	Total pages : 2		
naddi					Edition n° :	1	Review n°:18		
1911			Product name WILDBERRIES VARIEGONE			Code <b>PF000514</b>			
							FF000514		
		Produced	l without the use	GMO of Genetically Modified Organ	isms - GMO free.				
			r	ALLERGENS					
Ingredi					Present in the Proc				
Cereals containing gluten and pro Crustaceans and product thereof		ct thereof MAY CONTAIN NO							
Eggs and product thereof			MAY CONTAIN						
Fish and product thereof			NO						
Peanuts and product thereof			NO						
Soybeans and product thereof	-		NO						
Ailk and product thereof (includir	ng lao	ctose)	MAY CONTAIN						
Nuts and product thereof					MAY CONTAIN	1			
Celery and product thereof					NO				
Austard and product thereof					NO				
Sesame and product thereof					NO NO				
Sulphur and product thereof					NO				
Molluscs and product thereof					NO				
Legenda : YES = Present (ori	iain)	NO = ABSENT							
Nutritional Information		UOM		Middle	values for 100 g of	product (fro	om calculation)		
		Kcal			2	83			
Energy Value		KJ			12	203			
at		%			C	,2			
of wich satured		%			C	,0			
Protein( N x 6,25 )		%				,2			
Carbohydrates		%				0,0			
of wich sugar		%				2,0			
Fiber Salt		%				,3 00			
		70			0,	00			
	:	Plastic bucket with cup							
Primary pack Secondary pack		Carton with plastic buck	et inside						
Net weight		12Kg (2x6Kg)							
Packs for layer		7							
Number of layer	:	9							
	1 . 1	800x1200 mm (63 carto							
Pallet type		800x1200 mm (05 canc	ons)						
	:								
	:		gs in accordance	-					
The label, present on the Primary	:		gs in accordance	e with regulations. age temperature					
The label, present on the Primary	:		gs in accordanc At ambient stor Goods will have	age temperature					
The label, present on the Primary	:		gs in accordanc At ambient stor Goods will have in accordance v	age temperature e Certificate with the following a with internal plan as per the cu	stomer	ny storane (11	0-25°C) will remain unchange		
The label, present on the Primary	:		gs in accordanc At ambient stor Goods will have in accordance v The product, in	age temperature e Certificate with the following with internal plan as per the cu the original packaging, preser	stomer ved in a fresh and d		0-25°C) , will remain unchanged		
The label, present on the Primary Transport : Certification :	; y pac	ck, contains legal wordin	gs in accordanc At ambient stor Goods will have in accordance v The product, in	age temperature e Certificate with the following with internal plan as per the cu the original packaging, preser	stomer ved in a fresh and d		0-25°C) , will remain unchanged le original packaging is opened.		
Transport :	; y pac	ck, contains legal wordin	gs in accordanc At ambient stor Goods will have in accordance The product, in from the origina	age temperature e Certificate with the following with internal plan as per the cu the original packaging, preser	stomer ved in a fresh and d from the date of pr	oduction. If th	ne original packaging is opened		
The label, present on the Primary Transport : Certification :	; y pac	ck, contains legal wordin	gs in accordanc At ambient stor Goods will have in accordance The product, in from the origina characteristics	age temperature e Certificate with the following a with internal plan as per the cu the original packaging, preser al characteristics for 24 months	stomer ved in a fresh and d from the date of pr lays, if all the hygier	oduction. If th	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li	y pac	ck, contains legal wordin	gs in accordanc At ambient stor Goods will have in accordance The product, in from the origina characteristics conditions: Coo	age temperature e Certificate with the following a with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c	stomer ved in a fresh and d from the date of pr lays, if all the hygier	oduction. If th	ne original packaging is opened		
The label, present on the Primary Fransport : Certification : Maintenance and Shelf Li Formality and Limits of U	y pac	ck, contains legal wordin	gs in accordance At ambient stor Goods will have in accordance v The product, in from the origina characteristics conditions: Coo See table secti Mix the product	age temperature a Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use.	stomer ved in a fresh and d from the date of pr lays, if all the hygier	oduction. If th	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U Recommended dosage	ife :	ck, contains legal wordin	gs in accordance At ambient stor Goods will have in accordance will have product, in from the origina characteristics conditions: Coo See table sectio Mix the product How much is no	age temperature a Certificate with the following a with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" b before use. eccessary	stomer ved in a fresh and d from the date of pr lays, if all the hygier	oduction. If th	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U <u>Recommended dosage</u> The quality system of NAPPI 1	y pac	ck, contains legal wordin	gs in accordance At ambient stor Goods will have in accordance v The product, in from the origina characteristics conditions: Coc See table secti Mix the product How much is me ements BRC a	age temperature a Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. accessary nd IFS.	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U <u>Recommended dosage</u> The quality system of NAPPI 1	y pac	ck, contains legal wordin	gs in accordance At ambient stor Goods will have in accordance v The product, in from the origina characteristics conditions: Coc See table secti Mix the product How much is me ements BRC a	age temperature a Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. accessary nd IFS.	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U <u>Recommended dosage</u> The quality system of NAPPI 1 The company has an internal of	ife : 911 of them	ck, contains legal wordin conforms to the requir nical-physical and bact	gs in accordance At ambient stor Goods will have in accordance v The product, in from the origina characteristics conditions: Coc See table secti Mix the product How much is me ements BRC a	age temperature a Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. accessary nd IFS.	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U Recommended dosage The quality system of NAPPI 1 The company has an internal of The company operates under 1	ife : se 911 c chem	ck, contains legal wordin : : conforms to the requir nical-physical and bact C.C.P.	gs in accordance At ambient stor Goods will have in accordance The product, in from the origina characteristics conditions: Coc See table secti Mix the product How much is n ements BRC a heriological labor	age temperature a Certificate with the following , with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" L before use. accessary nd IFS. oratory. Utilizes external laboration	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
	ife : se 911 o chem H.A.Q	ck, contains legal wordin : : conforms to the requir nical-physical and bact C.C.P. nternal analysis drawn	gs in accordance At ambient stor Goods will have in accordance The product, in from the origina characteristics conditions: Coo See table sectif Mix the product How much is me ements BRC a teriological labor from raw mate	age temperature e Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. eccessary nd IFS. oratory. Utilizes external lab	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U Recommended dosage The quality system of NAPPI 1 The company has an internal of The company operates under I A sampling plan provides for t The analytical methods used a	ife : se 911 o chem H.A.Q	ck, contains legal wording conforms to the requir nical-physical and bact C.C.P. nternal analysis drawn n accordance with the o	gs in accordance At ambient stor Goods will have in accordance The product, in from the origina characteristics conditions: Coo See table sectif Mix the product How much is me ements BRC a teriological labor from raw mate	age temperature a Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. accessary ind IFS. oratory. Utilizes external labor trials, semi-manufactured an ion.	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If th nic requirement ation.	ne original packaging is opened		
The label, present on the Primary Transport : Certification : Maintenance and Shelf Li Formality and Limits of U Recommended dosage The quality system of NAPPI 1 The company has an internal of The company operates under I A sampling plan provides for t	ife : se 911 o chem H.A.Q	ck, contains legal wordin : : conforms to the requir nical-physical and bact C.C.P. nternal analysis drawn	gs in accordance At ambient stor Goods will have in accordance The product, in from the origina characteristics conditions: Coo See table sectif Mix the product How much is me ements BRC a teriological labor from raw mate	age temperature e Certificate with the following i with internal plan as per the cu the original packaging, preser al characteristics for 24 months will remain unchanged for 60 c ol, dry storage, free from foreig on "ALLERGENS" t before use. eccessary nd IFS. oratory. Utilizes external lab	stomer ved in a fresh and d from the date of pr lays, if all the hygier n odours and infesta	oduction. If the ic requirement ation.	ne original packaging is opened		