



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
WILDBERRIES VARIEGONE

Code
PF000514

Product description : Wildberries sauce with pieces and pulp.

Composition : Wildberries (46%) (blackberries, blueberries, raspberries, strawberries) (pieces and pulp), Glucose-fructose syrup, Sugar, Corn starch, Gellin agent: Pectin, Acidity Regulator: Citric Acid, Flavourings, Preservatives: Potassium Sorbate, Colour: Carmine.

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

Organoleptic Characteristics

| | |
|-------------|--|
| Taste | : Characteristic of wild berries |
| Consistence | : Sauce Viscous syrup |
| Colour | : Dark red violet |
| Smell | : Characteristic of wild berries, free from extraneous flavours. |
| Aspect | : Sauce Viscous syrup with pieces |

ASPECT
(see picture)
→
if available



Chemical – Physical Characteristics

| Attribute | Target | Min | Max | UOM | Methods | Notes |
|-----------|--------|------|------|-----|------------|-------|
| Brix | 70,4 | 68,9 | 72,0 | °Bx | Rif.a 20°C | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

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 Viable Count | | 1.000 | 3 | 3 | (cfu/g) | ISO-4833 | |
| Coliforms | | 10 | 3 | 3 | (cfu/g) | ISO-4832 | |
| Osmophilic Moulds | | 100 | 3 | 3 | (cfu/g) | ISO-7954 | |
| Enterobacteriaceae | | 100 | 3 | 3 | (cfu/g) | ISO-21528 | |
| | | | | | | | |
| | | | | | | | |

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 | | module identification : MR-03-01-F | |
| | | | Date of issue : 02-01-2023 | Total pages : 2 |
| | | Edition n° : 1 | Review n° : 18 | |
| Product name WILDBERRIES VARIEGONE | | | Code PF000514 | |
| Pag. 2 | | | | |
| GMO Produced without the use of Genetically Modified Organisms - GMO free. | | | | |
| ALLERGENS | | | | |
| Ingredient | Present in the Product | | | |
| Cereals containing gluten and product thereof | MAY CONTAIN | | | |
| Crustaceans and product thereof | NO | | | |
| Eggs and product thereof | MAY CONTAIN | | | |
| Fish and product thereof | NO | | | |
| Peanuts and product thereof | NO | | | |
| Soybeans and product thereof | NO | | | |
| Milk and product thereof (including lactose) | MAY CONTAIN | | | |
| Nuts and product thereof | MAY CONTAIN | | | |
| Celery and product thereof | NO | | | |
| Mustard and product thereof | NO | | | |
| 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 | 283 | | |
| | KJ | 1203 | | |
| Fat | % | 0,2 | | |
| of wich saturated | % | 0,0 | | |
| Protein(N x 6,25) | % | 0,2 | | |
| Carbohydrates | % | 70,0 | | |
| of wich sugar | % | 52,0 | | |
| Fiber | % | 0,3 | | |
| Salt | % | 0,00 | | |
| PACKAGING | | | | |
| Primary pack | : Plastic bucket with cup | | | |
| Secondary pack | : Carton with plastic bucket inside | | | |
| Net weight | : 12Kg (2x6Kg) | | | |
| Packs for layer | : 7 | | | |
| Number of layer | : 9 | | | |
| Pallet type | : 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 60 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 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. | | | | |
| 18 | 14/11/2023 | Updated specification | | |
| Review N° | Valid from | Cause | Authorization RGQ | |