



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

NOCCIOLBON-WAFER VARIEGONE

Codice

PF000504

Product description : Hazelnut cream with wafer's pieces.

Composition: Sugar, **Hazelnut** Paste (48%), Pieces of wafer (16%) (**Wheat** flour, Sugar, vegetable fat (refined coconut oil), emulsifiers: **soy/sunflower** lecithin, colour: plain caramel, salt), Cocoa butter, Emulsifier: **Soy** Lecithin.

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

Organoleptic Characteristics

Taste	: Typical of hazelnut
Consistence	: Fat paste
Colour	: Light Brown
Smell	: Characteristic of hazelnut, free from extraneous flavours.
Aspect	: Paste with pieces of wafer

ASPECT
(see photo)
→



Chemical - Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter	99,0	98,0	100,0	%	ISO-5534	

Defect

Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body	absent					
Metallic 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
Conta Totale Mesofila		1.000	3	3	(ufc/g)	ISO-4833	
Muffe		100	3	3	(ufc/g)	ISO-7954	
Lieviti		100	3	3	(ufc/g)	ISO-7954	
Enterobacteriaceae		10	3	3	(ufc/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.

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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)			
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	YES (Soy Lecithin)			
Milk and product thereof (including lactose)	may contain			
Nuts and product thereof	YES (hazelnut), may contain traces of other nuts			
Celery and product thereof	NO			
Mustard and product thereof	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	575		
	KJ	2396		
Fat	%	36,0		
of wich saturated	%	6,8		
Protein(N x 6,25)	%	6,0		
Carbohydrates	%	55,0		
of wich sugar	%	47,0		
Fiber	%	3,4		
Salt	%	0,22		
PACKAGING				
Primary pack	:	Plastic bucket with cup		
Secondary pack	:	Carton with inside 2 plastic bucket		
Net weight	:	12 kg (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		
Maintinance and Durability	:	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 30 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 RQG	