



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  
**PRONTOFRUTTO ORANGE / ORANGE PASTA**

Code  
**PF000705**

**Product description :** Fruit paste concentrate at typical flavour.

**Composition :** Sugar, Glucose-Fructose Syrup, Orange Juice (7%), Acidity Regulator: Citric Acid, Flavours, Gelling Agent: Pectin, Preservatives: Ascorbic Acid, Colour: Beta Carotene

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

**Organoleptical Characteristics**

Taste	: Carachteristic of Orange
Consistence	: Fruit Paste
Colour	: Orange
Smell	: Carachteristic of Orange
Aspect	: Viscous syrup



**Chemical – Physical Characteristics**

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	72,8	71,3	74,3	°Bx	Ref. At 20°C	
Acidity	Citric Acid 3,40	3,10	3,70	%	ISO-750	

**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.

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<b>GMO</b> Produced without the use of Genetically Modified Organisms - GMO free.				
<b>ALLERGENS</b>				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	<b>NO MAY CONTAIN</b>			
Crustaceans and product thereof	NO			
Eggs and product thereof	<b>NO MAY CONTAIN</b>			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	<b>NO MAY CONTAIN</b>			
Nuts and product thereof	<b>NO MAY CONTAIN</b>			
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 : <b>YES = Present</b> ( origin )      NO = ABSENT				
<b>Nutritional Information</b>	<b>UOM</b>	<b>Middle values for 100 g of product (obtained by calculating)</b>		
Energy	Kcal	272		
	KJ	1156		
Lipids	%	0,0		
of which saturated	%	0,0		
Protein ( N x 6,25 )	%	0,2		
Carbohydrates	%	67,8		
of which sugar	%	46,0		
Fiber	%	0,0		
Salt	%	0,00		
<b>PACKAGING</b>				
Primary pack	:	Plastic bucket with cup		
Secondary pack	:	Carton with inside 2 plastic bucket		
Net weight	:	7 Kg (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.				
<b>Transport</b>	:	At ambient storage temperature		
<b>Certification</b>	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
<b>Maintenance and Shelf Life</b>	:	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.		
<b>Formality and Limits of Use</b>	:	See table section "ALLERGENS" Mix the product before use.		
<b>Recommended dosage</b>	:	80-100 g for 1 Kg of mixture		
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		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	