



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2024 Total pages : 2
 Edition n° : 1 Review n° : 19

Product name
PRONTOFRUTTO LEMON

Code
PF000723

Product description : Fruit paste concentrate at typical flavour.

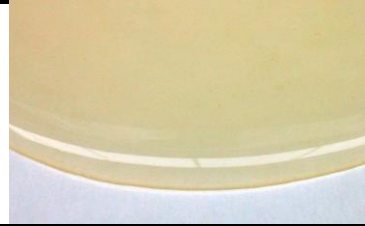
Composition: Sugar 40%, Glucose-fructose Syrup 33%, Water 17%, Lemon Juice 5,5%, Flavours 3,7%, Corn's Starch 0,5%, Gelling Agent: Pectine 0,3%, antioxidant: ascorbic acid 0,01%.

Declaration of Conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation.

Organoleptic Characteristics

Taste : Fruity
 Consistency : Viscous Syrup
 Colour : Lemon
 Smell : Characteristic of lemon , free from extraneous flavours.
 Aspect : Viscous Syrup

ASPECT
 (see photo)
 →
 if available



Chemical – Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	67,6	66,1	69,1	°Bx	Rif. A 20°C	
Acidity	0,50	0,40	0,60	%	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
	1.000	3	3	(cfu/g)	ISO-4833	
	10	3	3	(cfu/g)	ISO-4832	
	100	3	3	(cfu/g)	ISO-7954	
	100	3	3	(cfu/g)	ISO-7954	

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	NO MAY CONTAIN			
Crustaceans and product thereof	NO			
Eggs and product thereof	NO MAY CONTAIN			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	NO MAY CONTAIN			
Nuts and product thereof	NO 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 (indicare origine) NO = ABSENT				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy	Kcal	1139		
	KJ	268		
Lipids	%	0,0		
Of which saturated	%	0,0		
Protein (N x 6,25)	%	0,3		
Carbohydrates	%	66,7		
Of which sugar	%	46,5		
Fiber	%	0,0		
Salt	%	0		
PACKAGING				
Primary pack	:	Plastic bucket with cup		
Secondary pack	:	Carton with inside 2 plastic bucket		
Net weight	:	7KG (2X3,5KG)		
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 store (10-25°C) , keep unchanged the real characteristics for 36 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 60 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation.		
Formality and Limits of Use	:	See table section "ALLERGENS" Mix the product before use.		
Recommended dosage	:	30 g Prontofrutto lemon + 30 g frizzy for 1 Kg of mixture		
The quality system of NAPPI 1911 SPA 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.				
19	07/03/2024	New format		
Review N°	Valid from	Cause	Authorization RGQ	