



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

**STRAWBERRY SUPREME PREMIUM**

Code

**PF000726**

**Product description:** Concentrate strawberry paste of a supreme flavour.

**Composition:** Sugar, Frozen Strawberry Juice (19%), Glucose-Fructose Syrup, Acidifier: Citric Acid (E330), Water, Colours: Concentrated Vegetable juices, Beta Carotene, Caramel, Puree Concentrated Strawberry (3%), Flavours, Strawberry seeds (1,5%), Gelling Agent: Pectin.

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

**Organoleptic Characteristics**

Taste : Carachteristic of Strawberry  
Consistence : Fruit Paste  
Colour : Dark red  
Smell : Fruit Paste  
Aspect : Viscous syrup

ASPECT

(see foto)



if available

**Chemical - Physical Characteristics**

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	72,0	71,0	74,0	°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 Count	10.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae	10	3	3	(ufc/g)	ISO - 21528	
Osmophilic Moulds	100	3	3	(cfu/g)	ISO-7954	
Osmophilic Yeast	100	3	3	(cfu/g)	ISO-7954	
Coliforms	Absent	3	3	(cfu/g)	EXT LAB	

**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	<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 : **YES = Present** ( origin ) NO = ABSENT

Nutritional Information	UOM	Middle values for 100 g of product (obtained by calculating)
Energy Value	Kcal	292
	KJ	1243
Fat	%	0,0
of wich saturated	%	0,0
Protein( N x 6,25 )	%	0,0
Carbohydrates	%	73,0
of wich sugar	%	54,0
Fiber	%	0,2
Salt	%	0,00

**PACKAGING**

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.

**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 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 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"

**Recommended dosage** : 65 g 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.

18	14/11/2023	Updated specification	
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>