



SPECIFICA TECNICA/SPECIFICATION SHEET

module identification : MR-03-01-F

Data of issue : 02-01-2024

Total pages : 2

Edition n° : 1

Review n° : 19

Product name

PISTACHIO COVER

Code

PF000735

Product description: Product used for preparing ice-cream sticks, praline and semifreddi. It becomes solid at cold temperatures creating a crunchy thin layer.

Ingredients: Vegetable oils (coconut, sunflower), Sugar, Skimmed milk powder, Pistachio paste 4,6%, Emulsifier: Soy Lecithin, Flavourings, Colours: Caramel, Copper Chlorophyllin, Curcumin.

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

Organoleptical Characteristics

Taste : Typical of pistachio

Consistence : Paste

Colour : Light green

Smell : Typical pistachio

Aspect : Paste

ASPECT

(see foto)

if available

Chemical – Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter	99,03	98,0	99,5	%	ISO 5534	

Defect

Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body	absent					
Ferrous body	absent					Metal detector

Bacteriological Characteristics

	MAX	UOM	Methods	Notes
Total Viable Count	1.000	(ufc/g)	ISO-4833	
Coliforms	10	(ufc/g)	ISO-4832	
Osmophilic Moulds	100	(ufc/g)	ISO-7954	
Osmophilic Yeast	100	(ufc/g)	ISO-7955	



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GMO

The absence of ingredients is certified gotten by Organisms Genetically Modified.

ALLERGENS

Ingredient	Presence/absence
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	YES (soy lecithin)
Milk and product thereof (including lactose)	YES (milk powder)
Nuts and product thereof	YES (pistachio); MAY CONTAIN OTHER NUTS
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	666
	KJ	2763
Lipids	%	55,0
Of which saturated	%	45,0
Proteins (N x 6,25)	%	4,7
Carbohydrates	%	38,0
Of which sugars	%	38,0
Fiber	%	0,30
Salt	%	0,11

PACKAGING

Primary pack	: Plastic bucket with lid
Secondary pack	: Carton containing two plastic buckets
Net weight	: 6 kg (2x3kg)
Packs for layer	: 12
Number of layer	: 9
Pallet type	: 800x1200 mm (108 cartons)

On the label on this primary packaging and / or secondary will be given the legal terms and also legal Reference material, Description material, Lot, TMC and the other agreed with the customer.

Transport : At ambient storage temperature

Certification : Goods will have Certificate with the following analysis: in according with interna plan

Maintinace and Durability :
 The product, in the original wrapping, preserved in a fresh and dry place (10 - 30°C), it maintains unchanged her own characteristics for 36 months from the date of production
 The product, after opening, should be stored in refrigerator at 2 - 5 ° C and maintains the characteristics for 30 days if they are taken good hygiene practices in handling and use.

Formality and Limits of Use :
 The product should be used in the fluid state by dissolving the required amount at a temperature not exceeding 30 ° C. For optimum results, use the product at a temperature of 20-24°C.
 can be used for immersion or with the support of a ladle. Warnings: below 18 ° C the product may occur in the solid state, in this case, heating the product in a water bath to make liquid
 See table section "ALLERGENS". Mix the product before use.

The quality system of NAPPI 1911 SPA conforms to the requirements BRC,IFS
 The company have an internal chemical-physical and bacteriological laboratory. Use also external laboratories certificates .
 The company operates under H.A.C.C.P.
 A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.
 The analytical methods used are in accordance with the actually legislation.

19	22/03/2024	Updating specification	
Review N°	Valid from	Cause	Authorization RGQ