



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  
**HAZELNUT PRALINE**

Code  
**PF000366**

**Product description:** Italian Hazelnut Praline Filling.

**Ingredients:** Roasted hazelnut (50%), sugar (49.5%), emulsifier: soy lecithin (0.5%).

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

**Organoleptic Characteristics**

Taste : Characteristic of hazelnut and sugar  
Consistency : Cream  
Colour : Light Brown  
Smell : Characteristic of hazelnut , free from extraneous flavours.  
Aspect : Cream


ASPECT

(see photo)

if available



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		99,0	98,5	99,5	%	ISO-1026	
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			(cfu/g)	ISO-4833		
Enterobacteriaceae	10			(cfu/g)	ISO-4832		
Osmophilic Moulds	100			(cfu/g)	ISO-7954		
Osmophilic Yeast	100			(cfu/g)	ISO-7954		

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Pag. 2				
<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>MAY CONTAIN</b>			
Crustaceans and product thereof	NO			
Eggs and product thereof	<b>MAY CONTAIN</b>			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	<b>YES (soy lecithin)</b>			
Milk and product thereof (including lactose)	<b>MAY CONTAIN</b>			
Nuts and product thereof	<b>YES (hazelnut); may contain other nuts</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>				
	UOM	Middle values for 100 g of product (from calculation)		
Energy	Kcal	553		
	KJ	1976		
Lipids	%	33		
of which saturated	%	3,3		
Protein ( N x 6,25 )	%	6,9		
Carbohydrates	%	55		
of which sugars	%	54		
Fiber	%	4,1		
Salt	%	0,01		
<b>PACKAGING</b>				
Primary pack	: Plastic bucket with lid			
Secondary pack	: Carton with 2 plastic buckets inside			
Net weight	: 7 Kg (2 x3,5 Kg)			
Packs for layer	: 12			
Number of layers	: 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 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 30 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation. Age of delivery: 3 months from the date of manufacture			
Formality and Limits of Use	: See table section "ALLERGENS"			
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.				
19	08/03/2024	New specification		
Review N°	Valid from	Cause	Authorization RGQ	