



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Data of issue : 02-01-2022

Total pages : 2

Edition n° : 1

Review n° : 17

Product name

**VEGGY MIX**

Code

**PF0003647**

**Product description :** Vegan Base, no milk an dairy derivates – Lactose free- Complete and balanced Base, which give creaminess and spatolability to the gelato

**Composition :** Sugar, Dextrose, Refined vegetable fats (coconut), dehydrated glucose syrup, thickeners (Cellulose gum,Guar gum,Tara gum,Carragenin),Emulsifier: Mono- and diglycerides of fatty acids (palm free),Inulin,Pea protein, Maltodextrin, Vegetable protein

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

**Organoleptic Characteristics**

Taste : Neutral  
 Consistency : Powder  
 Colour : White  
 Smell : Characteristic  
 Aspect : Powder

ASPECT  
 (see photo) →



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		97,0	95,0	99,0	%	ISO-5534	
Total fat		11,6	10,6	12,6	%	ISTISAN 96/34	

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		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	


**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/GLUTEN</b> Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.				
<b>ALLERGENS</b>				
Ingredient		Present in the Product		
Cereals containing gluten and product thereof		NO		
Crustaceans and product thereof		NO		
Eggs and product thereof		NO		
Fish and product thereof		NO		
Peanuts and product thereof		NO		
Soybeans and product thereof		NO		
Milk and product thereof (including lactose)		NO		
Nuts and product thereof		NO		
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 (from calculation)</b>	
Energy		Kcal	448	
		KJ	1890	
Lipids		%	11,6	
of which saturated		%	10,6	
Protein ( N x 6,25 )		%	1,9	
Carbohydrates		%	82,8	
of which sugar		%	74,0	
Fiber		%	2,6	
Salt		%	0,1	
<b>PACKAGING</b>				
Primary pack	:	Coated aluminum bags, thermally sealed		
Secondary pack	:	Carton		
Net weight	:	CRT 10,8Kg (6BAGSX1,8Kg)		
Carton for layer	:	6		
Number of layer	:	7		
Pallet type	:	800 x 1200 mm (63 Cartons)		
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
<b>Transport</b>	:	At room temperature		
<b>Certification</b>	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
<b>MMaintenance and Shelf Life</b>	:	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 30 days, if all the hygienic requirement are respected. Storage conditions: Cool, dry place free foreign odours and infestation.		
<b>Formality and Limits of Use</b>	:	Dissolve the product in water, (if possible use water 35-40 ° C). Mix vigorously. Add the characterizer. It is preferable to let the mixture mature for 30 minutes before stirring		
<b>Recommended dosage</b>	:	Veggy mix : 450 g — Water : 1 Lt		
The quality system of NAPPI 1911 conforms to the requirements of 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.				
17	02/01/2022	Updated specification		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	