

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
			Data of issue : 02-01-2022	Total pages : 2
	Product name BASE BEATRICE 50		Edition n° : 1	Review n° : 17
			Code PF003470	
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GMO/GLUTEN Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.				
ALLERGENS				
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	YES (soy flour)			
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 : YES = Present (origin) NO = ABSENT				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy	Kcal	1519		
	KJ	358		
Lipids	%	1,9		
	of which saturated	%	0,0	
Protein (N x 6,25)	%	0,0		
Carbohydrates	%	85,2		
	of which sugar	%	76,5	
Fiber	%	4,5		
Salt	%	0,0		
PACKAGING				
Primary pack	:	Coated aluminum bags, thermally sealed		
Secondary pack	:	Carton		
Net weight	:	12 Kg (6x2kg)		
Carton for layer	:	6		
Number of layer	:	7		
Pallet type	:	800 x 1200 mm (42 Cartons)		
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
Transport	:	At room temperature		
Certification	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
MMaintenance 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 30 days, if all the hygienic requirement are respected. Storage conditions: Cool, dry place free foreign odours and infestation.		
Formality and Limits of Use	:	Dissolve the product in water, add sugar (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 For making a good final flavour, to replace 100/200 g of water with the same quantity of fresh fruit See table section "ALLERGENS"		
Recommended dosage	:	Beatrice 100 : 50 g — Water : 1 L — Sugar : 250 g		
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		
Review N°	Valid from	Cause	Authorization RGQ	