

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
			Date of issue : 02-01-2022	Total pages : 2
	Product name PASTE COCONUT		Edition n° : 1	Review n° : 17
			Code PF000632	
Pag. 2				
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	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 : YES = Present (origin) NO = ABSENT				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy Value	Kcal	519		
	KJ	2163		
Fat	%	34,0		
of wich saturated	%	27,0		
Protein(N x 6,25)	%	3,6		
Carbohydrates	%	47,7		
of wich sugar	%	35,2		
Fiber	%	4,1		
Salt	%	0,01		
PACKAGING				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton with inside 2 plastic bucket			
Net weight	: 12 kg (2x6 Kg)			
Packs for layer	: 7			
Number of layer	: 9			
Pallet type	: 800x1200 mm (63 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 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 30 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 ". Mix the product before use.		
Recommended dosage	:	60 g for 1 Kg of mixture		
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.				
17	02/01/2022	New format		
Review N°	Valid from	Cause	Authorization RGQ	