



		PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
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Edition n° : 1		Review n° : 17		Code	
Product name			Code		
GOLOSOTTA WHITE			PF000519		
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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		YES (Lecithin)			
Milk and product thereof (including lactose)		YES (Skimmed Milk and -Serum Whey)			
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	588		
		KJ	2452		
Fat		%	38,6		
of wich saturated		%	3,6		
Protein( N x 6,25 )		%	5,2		
Carbohydrates		%	55,0		
of wich sugar		%	55,0		
Fiber		%	0,0		
Salt		%	0,06		
<b>PACKAGING</b>					
Primary pack		: Plastic bucket with cup			
Secondary pack		: Carton with inside 2 plastic bucket			
Net weight		: 12 kg (2 x 6 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.					
<b>Transport</b>		: At ambient storage temperature			
<b>Certification</b>		: Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer			
<b>Maintinance and Durability</b>		: 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 90 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.			
<b>Formality and Limits of Use</b>		: See table section "ALLERGENS". Mix the product before use. Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30 minutes, then place it in the ice cream showcase. As an alternative leave the container inside the showcase for about 2 hours before serving			
<b>Recommended dosage</b>		: How much is necessary			
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		Updated Specification	
<b>Review N°</b>		<b>Valid from</b>		<b>Cause</b>	
				<b>Authorization RGQ</b>	