



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2023 Total pages : 2  
Edition n° : 1 Review n° : 18

Product name

Code

**NAPPIROCK WAFER VARIEGONE**

**PF000505**

**Product description** : Hazelnut, cocoa and crunchy wafer cream with roasted hazelnut granules and wafer's pieces.

**Composition**: Sugar, Vegetable oils (Sunflower, Coconut), Roasted **Hazelnuts** (15%)(granular and paste), Pieces of wafer (13%) (**wheat** flour, Sugar, vegetable oil (refined coconut oil), emulsifiers: **soy**/sunflower lecithin, colour: plain caramel, salt), Fat-reduced cocoa powdered (7%), Skimmed **milk** powder, Serum **whhey** powder, Corn's starch, Emulsifier: **Soy** Lecithin, Flavouring.

**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 & cocoa  
Consistency : Cream  
Colour : Brown  
Smell : Hazelnut and Cocoa, free from extraneous flavours.  
Aspect : Cream with hazelnut and wafer pieces inside

ASPECT  
(see photo)  
→  
if available



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		99,0	98,0	99,5	%	ISO-5534	


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 Count		1.000	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</b> The absence of ingredients is certified gotten by Organisms Genetically Modified.				
<b>ALLERGENS</b>				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	YES (wheat flour)			
Crustaceans and product thereof	NO			
Eggs and product thereof	may contain			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	YES ( soy lecithin)			
Milk and product thereof (including lactose)	YES (milk, serum whey)			
Nuts and product thereof	YES (hazelnut); may contain traces of other nuts			
Celery and product thereof	NO			
Mustard and product thereof	may contain			
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				
<b>Nutritional Information</b>	<b>UOM</b>	<b>Middle values for 100 g of product (from calculation)</b>		
Energy Value	Kcal	569		
	KJ	2367		
Fat	%	39,7		
of wich saturated	%	10,3		
Protein( N x 6,25 )	%	7,9		
Carbohydrates	%	44,5		
of wich sugar	%	36,7		
Fiber	%	0,9		
Salt	%	0,00		
<b>PACKAGING</b>				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton with inside 2 plastic buckets			
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>Maintenance 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 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.		
<b>Formality and Limits of Use</b>	:	See table section "ALLERGENS" Mix the product before use.		
The quality system of NAPPI 1911 SPA 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.				
18	14/11/2023	Updated specification		
<b>Review N°</b>	<b>Valid from</b>	<b>Cause</b>	<b>Authorization RGQ</b>	