



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
PASSION FRUIT VARIEGONE

Code
PF003556

Product description : Passion fruit Sauce enriched with passion fruit pieces

Composition : Passion fruit (25%) (Pieces & juice), Glucose-Fructose Syrup, Sugar,Gelling Agent: Pectin,Corn's starch,Colours: E150a,Beta carotene.
 Preservative: Potassium Sorbate. Natural flavours.

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

Organoleptical Characteristics

Taste : Fruity sugar syrup
 Consistence : Sauce Viscous syrup
 Colour : Yellow
 Smell : Characteristic, free from extraneous flavours.
 Aspect : Sauce Viscous syrup with pieces

ASPECT
 (see foto)
 →

Chemical - Physical Characteristics

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	65,0	63,0	70,0	°Bx	Ref.at 20°C	
pH	2,5	2,0	3,0	H ⁺	ISO-1842	

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	1.000	3	3	(cfu/g)	ISO-4833	
Coliforms	10	3	3	(cfu/g)	ISO-4832	
Osmophilic Moulds	100	3	3	(cfu/g)	ISO-7954	
Osmophilic Yeast	100	3	3	(cfu/g)	ISO-21528	

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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GMO Produced without the use of Genetically Modified Organisms - GMO free.				
ALLERGENS				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	NO MAY CONTAIN			
Crustaceans and product thereof	NO			
Eggs and product thereof	NO MAY CONTAIN			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	NO MAY CONTAIN			
Nuts and product thereof	NO MAY CONTAIN			
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 (obtained by calculation)		
Energy Value	Kcal	292		
	KJ	1238		
Fat	%	0,1		
of wich saturated	%	0,0		
Protein(N x 6,25)	%	0,2		
Carbohydrates	%	71,0		
of wich sugar	%	55,0		
Fiber	%	3,0		
Salt	%	0,01		
PACKAGING				
Primary pack	:	Plastic buckets with caps		
Secondary pack	:	Cartons with plastic bucket inside		
Net weight	:	7 kg (2x3,5 Kg)		
Packs for layer	:	12		
Number of layer	:	9		
Pallet type	:	800x1200 mm (108 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		
Maintinance and Durability	:	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.		
Formality and Limits of Use	:	See table section "ALLERGENS" Mix the product before use.		
Recommended dosage	:	How much is necessary		
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		
Review N°	Valid from	Cause	Authorization RGQ	