



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

SPECULOOS CRUNCH VARIEGONE

Code

PF000511

Product description : Cream at typical taste of Speculoos Biscuit, flavored with caramelized sugar and cinnamon with crunchy Speculoos biscuit grains.

Composition : Speculoos (57%) [Wheat flour, sugar, vegetable oils (palm, rapeseed), candy sugar syrup, raising agent (sodium hydrogen carbonate), salt, cinnamon], vegetable oils and fats (sunflower, rapeseed, palm), Sugar, Emulsifiers: **Soy** lecithin, Mono and diglycerides of fatty acids, Salt.

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

Organoleptic Characteristics

Taste	: Characteristic of Speculoos biscuit.
Consistency	: Cream
Colour	: Light brown with yellowish pieces
Smell	: Characteristic of Speculoos biscuit and cinnamon.
Aspect	: Cream with pieces

ASPECT

(see foto)

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
	1.000	3	3	(cfu/g)	ISO-4833	
	10	3	3	(cfu/g)	ISO-4832	
	100	3	3	(cfu/g)	ISO-7954	
	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.

	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 SPECULOOS CRUNCH VARIEGONE			Code PF000511	
Pag. 2				
GMO Produced without the use of Genetically Modified Organisms - GMO free.				
ALLERGENS				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	YES (Wheat flour)			
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	YES (Soy lecithin)			
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 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				
Nutritional Information		UOM	Middle values for 100 g of product (from calculation)	
Energy Value		Kcal	584	
		KJ	2434	
Fat		%	38,1	
of wich saturated		%	7,6	
Protein(N x 6,25)		%	2,9	
Carbohydrates		%	57,0	
of wich sugar		%	36,8	
Fiber		%	0,8	
Salt		%	0,54	
PACKAGING				
Primary pack	:	Plastic bucket with cup		
Secondary pack	:	Carton with inside 2 plastic bucket		
Net weight	:	7 kg (2 x 3,5 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		
Maintinace 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 30 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation. See table section " ALLERGENS ". Mix the product before use.		
Formality and Limits of Use	:	Pour the product on ice-cream layers, then make it freezy to obtain the desired result.		
Recommended dosage	:	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.				
18	14/11/2023	Updated Specification		
Review N°	Valid from	Cause		Authorization RGQ