


	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 TOPPING CHOCOLATE					Code PF000742			
Product description : Decoration for all types of ice creams and desserts.								
Composition : Sugar, glucose-fructose syrup, fat-reduced cocoa powder, corn starch, salt, preservative: potassium sorbate, flavors.								
Declaration of Conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation.								
Organoleptic Characteristics					Aspect of the product → (see photo)			
Taste : Sugary syrup flavored								
Consistency : Viscous syrup								
Colour : Brown								
Smell : Typical of cocoa								
Aspect : Viscous syrup								
Chemical – Physical Characteristics		Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter			78,9	77,4	79,9	%	ISO-5534	
Defect		Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body			absent					
Metallic 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-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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GMO Produced without the use of Genetically Modified Organisms - GMO free.			
ALLERGENS			
Ingredient	Present in the Product		
Cereals containing gluten and product thereof	MAY CONTAIN		
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	NO		
Milk and product thereof (including lactose)	MAY CONTAIN		
Nuts and product thereof	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 (gotten for calculation)	
Energy Value	Kcal	302	
	KJ	1281	
Fat	%	0,7	
of wich saturated	%	0,3	
Protein(N x 6,25)	%	1,6	
Carbohydrates	%	72,2	
of wich sugar	%	52,0	
Fiber	%	0,0	
Salt	%	0,00	
PACKAGING			
Primary pack	:	Plastic bottle with closing cap.	
Secondary pack	:	Cardboard box containing 6 plastic bottles, closed with adhesive tape. No staples	
Net weight	:	6 Kg (6x1 Kg)	
Carton for layer	:	21	
Number of layer	:	6	
Pallet Type	:	800 x 1200 mm (126 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 store (10-25°C), free foreign odours and infestation, keep unchanged the real characteristics for 36 months from the date of production. If the original packaging is open, the characteristics remain unchanged for 60 days, if all the hygienic requirement are respected.	
Formality and Limits of Use :		To pour the topping, on the product to be decorated / to stuff up to reach the effect and/or desired taste. Product of which the sale is forbidden for the direct consumption. The product is not used for the sensitive people to the suitable " substances Present " in the section " ALLERGENS ". Mix the product before use.	
The quality system of NAPPI 1911 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	14/09/2023	Updated specification	
Review N°	Valid from	Cause	Authorization RGQ