

	PRODUCT SPECIFICATION SHEET				module identification : MR-03-01-F			
					Date of issue : 02-01-2023		Total pages : 2	
	Product name TOPPING WHITE CHOCOLATE				Edition n° : 1		Review n° : 18	
					Code PF000742			
Product description : Decoration for all types of ice creams and desserts.								
Composition : Sugar, Vegetable oil and fat (sunflower,palm), Whole and Skimmed Milk Powder, Emulsifier: Soy Lecithin, Flavours .								
Declaration of conformity: The product and packaging material conform to the Italian legislation and the Reg. of European legislation								
Organoleptic Characteristics					ASPECT (see foto) → if available			
Taste : Characteristic of white chocolate								
Consistency : Cream								
Colour : White								
Smell : Characteristic of white chocolate								
Aspect : Cream								
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 Viable Count			1.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae			10	3	3	(cfu/g)	ISO-4832	
Moulds			100	3	3	(cfu/g)	ISO-7954	
Yeasts			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	YES (Soy Lecithin)	
Milk and product thereof (including lactose)	YES (Milk Powder)	
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	
Legend : 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
PACKAGING		
Primary pack	:	Plastic bottle with closing cap.
Secondary pack	:	Cardboard containing six plastic bottles, dam with adhesive ribbon. Absence of metallic points
Net weight	:	6 Kg (6x1 Kg)
Packs 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
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 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	14/09/2023	Updated Specification
Review N°	Valid from	Cause
		Authorization RGQ