

	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 TOPPING NOCCIOLOSO					Code PF000754			
Product description : Decoration for all types of ice-creams and desserts.								
Composition: Vegetable oil (Peanut), Sugar, Hazelnuts , Cocoa powder, Skimmed Milk Powder, Maltodextrin, Emulsifier: Soy lecithin, Mono- and diglycerides of fatty acids, Flavor.								
Declaration of conformity: The product and packaging material are conformed to the Italian legislation and the Reg. of European legislation								
Organoleptic Characteristics					ASPECT (see photo) →			
Taste : Characteristic of cocoa and hazelnut								
Consistence : Cream								
Colour : Light Brown								
Smell : Characteristic of cocoa and hazelnut								
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	
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	Presence/absence
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	YES (peanut oil)
Soybeans and product thereof	YES (soy lecithin)
Milk and product thereof (including lactose)	YES (skimmed milk powder)
Nuts and product thereof	YES (hazelnuts); May contain other nuts
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 (from calculation)
Energy Value	Kcal	629
	KJ	2613
Fat	%	48,1
of wich saturated	%	1,9
Protein(N x 6,25)	%	5,1
Carbohydrates	%	43,8
of wich sugar	%	36,4
Fiber	%	0,3
Salt	%	0,00

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	: 5,7 Kg (6x950 g)
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 storage (10-25°C) , will remain unchanged from the original characteristics for 36 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	: 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 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	14/09/2023	Updated specification	
Review N°	Valid from	Cause	Authorization RGQ