

	PRODUCT SPECIFICATION SHEET				module identification : MR-03-01-F		
					Date of issue : 02-01-2023		Total pages : 2
	Product name <b>TOPPING PEANUT BUTTER</b>				Edition n° : 1		Review n° : 18
				Code <b>PF000755</b>			
Product description : Peanut sauce							
Composition : Peanut paste, Peanut oil, Sugar, Caramelized sugar in powder, Salt, Emulsifier: Soy lecithin .							
Declaration of conformity: The product and packaging material conformed to the Italian legislation and the Reg. of European legislation							
Organoleptic Characteristics					ASPECT (see photo) →		
Taste : Characteristic of fresh peanuts							
Consistency : Sauce							
Colour : Golden Brown							
Smell : Characteristic of peanuts , free from extraneous flavours.							
Aspect : Sauce							
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 Plate Count		1.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae		10	3	3	(cfu/g)	ISO-21528	
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:							
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<b>GMO</b> Produced without the use of Genetically Modified Organisms - GMO free.							
<b>ALLERGENS</b>							
Ingredient	Present in the Product						
Cereals containing gluten and product thereof	NO						
Crustaceans and product thereof	NO						
Eggs and product thereof	NO						
Fish and product thereof	NO						
Peanuts and product thereof	YES (peanut and peanut oil)						
Soybeans and product thereof	YES (soy lecithin)						
Milk and product thereof (including lactose)	NO						
Nuts and product thereof	NO						
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	621					
	KJ	2575					
Fat	%	48,3					
of wich saturated	%	4,4					
Protein( N x 6,25 )	%	18,0					
Carbohydrates	%	25,2					
of wich sugar	%	21,8					
Fiber	%	6,7					
Salt	%	0,60					

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 or refrigerated storage temperature	
Certification	:	Goods will have Certificate with the following analysis: in according with internal plan	
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 60 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 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