
	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 AVELLANA					Code PF005233		
Product description : Decoration for all types of ice-creams and desserts.							
Composition: Sugar, hazelnut paste, Vegetable oil (sunflower), skimmed milk powder, maltodextrin, vegetable fat (cocoa), serum whey powder, Emulsifier: Soy lecithin, flavourings.							
Declaration of conformity: The product and packaging material are conformed to the Italian legislation and the Reg. of European legislation							
Organoleptic Characteristics							
Taste : Characteristic of hazelnut					ASPECT (see photo) → if available		
Consistence : Cream							
Colour : light Brown							
Smell : Characteristic of hazelnut							
Aspect : Cream							
Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		98,0	97,0	99,0	%	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	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 (skimmed milk and serum whey)			
Nuts and product thereof	YES (hazelnut); 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	537		
	KJ	2244		
Fat	%	29,5		
of wich saturated	%	4,1		
Protein(N x 6,25)	%	4,1		
Carbohydrates	%	63,7		
of wich sugar	%	58,4		
Fiber	%	0,0		
Salt	%	0,02		
PACKAGING				
Primary pack	:	Plastic bottle with closing cap.		
Secondary pack	:	Cardboard containing more primary pack, dam with adhesive ribbon.		
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 24 months from the date of production. After opening, consume within 60 days.		
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 ". Slight separation may occurre naturally. Mix the product before use.		
The quality system of Nappi 1911 SPA 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	18/09/2023	Updated specification		
Review N°	Valid from	Cause	Authorization RGQ	