

# PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F				
Data of issue : 02-01-2022		Total pages : 2		
Edition n°:	1	Review n°:17		
	Code			

Product name

**BASE BEATRICE 50** 

PF003470

Product description: Ideal base for fruit ice-cream, ipercreamy without milk derivated

Composition: Dextrose, Glucose syrup, Gellin Agent: Guar gum, Tara gum, Emulsifier: Mono- and diglycerides of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids (E 472b), propane-1,2-diol,esters of fatty acids (E 477), soy flour.

Declaration of Conformity: The product and packaging material conform to the Italian legislation and the Reg. of European legislation.

Organoleptic Characteristics	<u> </u>							
Taste :	: Neutral				ASPECT (see photo)	The state of the s		
Consistency :	: Powder : White : Characteristic					N. P. S.		
Colour :						The state of the s		
Smell :								
Aspect :	: Powder				1			
Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes	
Dry Matter		92,0	90,0	95,0	%	ISO-5534		
Total fat		1,9	1,5	2,4	%	ISTISAN 96/34		
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes	
Foreign body		absent						
Ferrous body		absent					Metal detector	
The values are representative of the	lot / hatch production. T	he samples for	the controls are	takan according	to the method o	internal sampli	ing	
The values are representative of the	lot / batch production. T		the controls are	taken according				
Bacteriological	lot / batch production. T	he samples for	the controls are	taken according	g to the method o	f internal sampli	ing.	
			С	n	иом			
Bacteriological Characteristics		M			UOM (cfu/g)	Methods		
Bacteriological Characteristics Total Viable Count		<b>M</b> 10.000	<b>c</b> 3	n 3	иом	Methods ISO-4833		
Bacteriological Characteristics Total Viable Count Enterobacteriaceae		<b>M</b> 10.000 10	c 3 3	n 3 3	UOM (cfu/g) (ufc/g)	Methods ISO-4833 ISO - 21528		
Bacteriological Characteristics Total Viable Count Enterobacteriaceae Osmophilic Moulds		M 10.000 10 100	3 3 3	n 3 3 3	(cfu/g) (ufc/g) (cfu/g)	Methods  ISO-4833 ISO - 21528 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.



### PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F Data of issue : 02-01-2022 Total pages : 2 Edition n° Review n°:17 Code

PF003470

Product name

**BASE BEATRICE 50** 

Pag. 2

# GMO/GLUTEN

Produced without the use of Genetically Modified Organisms - GMO free.
The product does not contain gluten.

The pic	oduct does not contain gitten.	
	ALLERGENS	
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	NO	
Soybeans and product thereof	YES (soy flour)	
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	
Molluece and product thereof	NO	

Molluscs and product thereof

Legenda: YES = Present (origin) NO = ABSENT

Logorida: 120 - 1100011 (origin)	TTO - TIBOLITI	
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)
Energy	Kcal	1519
Energy	KJ	358
Lipids	%	1,9
of which satured	%	0,0
Protein (N x 6,25)	%	0,0
Carbohydrates	%	85,2
of which sugar	%	76,5
Fiber	%	4,5
Salt	%	0,0

## PACKAGING

Primary pack	:	Coated aluminum bags, thermally sealed
Secondary pack	:	Carton
Net weight	:	12 Kg (6x2kg)
Carton for layer	:	6
Number of layer	:	7
Pallet type	T :	800 x 1200 mm (42 Cartons)

The label, present on the Primary pack, contains legal wordings in accordance with regulations.

Transport	:	At room temperature		
Certification		Goods will have Certificate with the following analysis:		
	•	in accordance with internal plan as per the customer		
MMaintenance and Shelf Life :		The product, in the original packaging, preserved in a fresh and dry store (10-25°C), keep unchanged the real		
		characteristics for 36 months from the date of production. If the original packaging is open, the characteristics		
		remain unchanged for 30 days, if all the hygienic requirment are respected. Storage conditions: Cool, dry placefree		
		foreign odours and infestation		

Dissolve the product in water, add sugar (if possible use water 35-40  $^{\circ}$  C). Mix vigorously. Add the characterizer. It is preferable to let the mixture mature for 30 minutes before stirring Formality and Limits of Use: For making a good final flavour, to replace 100/200 g of water with the same quantity of fresh fruit See table section "ALLERGENS"

Beatrice 100 : 50 g — Water : 1 L — Sugar : 250 g

Recommended dosage

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.

17	02/01/2022	Updated specification	
Review N°	Valid from	Cause	Authorization RGQ