



TECHNICAL CARD

module identification : MR-03-01-F

Data of issue : 02-01-2022 Total pages : 2
 Edition n° : 1 Review n° : 17

Product name

PASTA COOKED CREAM - PANNA COTTA

Code

PF000650

Product description : Ice-cream preparation at typical flavour

Composition : Glucose-Fructose Syrup, Corn's Starch, Flavours, Colours: Caustic sulphite caramel.

Declaration of conformity: The product and packaging material are conformed to the Italian legislation and the Reg. of European legislation

Organoleptical Characteristics

Taste : Characteristic , free from extraneous flavours.
 Consistence : Paste
 Colour : Dark Grey
 Smell : Characteristic , free from extraneous flavours.
 Aspect : Paste

ASPECT
 (see foto)
 →
 if available



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		74,0	72,5	75,5	%	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 sampling internal.

Bacteriological Characteristics	m	M	c	n	UOM	Methods	Notes
Total Count		1.000	3	3	(cfu/g)	ISO-4833	
Coliforms		10	3	3	(ufc/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/GLUTEN

The absence of ingredients is certified gotten by Organisms Genetically Modified.
The product do not contain gluten and product thereof

ALLERGENS

Ingredient	Presence/absence
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	NO
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	Kcal	296
	KJ	1256
Lipids	%	0,0
of which saturated	%	0,0
Protein (N x 6,25)	%	0,0
Carbohydrates	%	73,9
of which sugar	%	52,0
Fiber	%	0,0
Salt	%	0,0

PACKAGING

Primary pack	: Plastic bucket with cup
Secondary pack	: Carton with inside 2 plastic bucket
Net weight	: 7 kg (2x3,5 Kg)
Packs for layer	: 7
Number of layer	: 9
Pallet type	: 800x1200 mm (63 cartons)

On the label on this primary packaging and / or secondary will be given the legal terms and also legal Reference material, Description material, Lot, TMC and the other agreed with the customer.

Transport	:	At ambient storage temperature
Certification	:	Goods will have Certificate with the following analysis: in according with internal plan
Maintenance and Durability	:	The product, in the original packaging, preserved in a fresh and dry store (10-25°C), keep unchanged the real characteristics for 24 months from the date of production. If the original packaging is open, the characteristics remain unchanged for 30 days, if all the hygienic requirement are respected. Storage conditions: Cool, dry place free foreign odours and infestation. Age of delivery: 3 months from the date of manufacture
Formality and Limits of Use	:	See table section "ALLERGENS". Mix the product before use.
Recommended dosage	:	60 g for 1 Kg of mixture

The quality system of NAPPI 1911 conforms to the requirements BRC, IFS

The company have an internal chemical-physical and bacteriological laboratory. Use also external laboratories certificates .

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the actually legislation.

17	02/01/2022	New format	
Review N°	Valid from	Cause	Authorization RGQ