



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 Denomination

CHEESECAKE

Product Code

PF000669

Product description: Preparation at Cheese flavor, to be used with cold cream mixture. Ideal for cheesecake

Composition: Sugar, dextrose, Skimmed milk powder, Cheese Quark powder (7%), Dehydrated Glucose syrup, Hydrogenated vegetable fats (palmisto), Milk proteins, Acidifier: Citric acid, Thickeners: cellulose gum, guar gum, Emulsifiers: mono and diglycerides of fatty acids; sodium, potassium and calcium salts of fatty acids; 1,2-propanediol esters of fatty acids, Salt, Flavourings

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

Organoleptic Characteristics

Taste : Typical of Fresh Cheese

Consistency : Powder

Colour : White avorio/Yvory

Smell : Characteristic of Fresh Cheese

Aspect : Powder

ASPECT

(See photo)

if available

Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		94,2	92,2	96,2	%	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-21528	
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	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)	YES (skimmed milk and milk proteins)			
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 (obtained by calculating)		
Energy	Kcal	387		
	KJ	1637		
Fat	%	5,0		
Of which saturated	%	2,9		
Proteins (N x 6,25)	%	5,0		
Carbohydrates	%	80,4		
Of which sugar	%	77,8		
Fiber	%	0,0		
Salt	%	0,04		
Packaging				
Primary pack	:	Coated aluminum bags, thermally sealed		
Secondary pack	:	cardboard box sealed with adhesive tape		
Net weight	:	12 Kg (6x2kg)		
Number of layer	:	7		
Cartons for layer	:	6		
Pallet type	:	800 x 1200 mm (42 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 according with interna plan			
Maintenance and Shelf Life :	The product, in the original packaging, preserved in a fresh and dry store (10-20°), keep unchanged the real characteristics for 36 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 90 days, if all the hygienic requirement are respected.			
Formality and Limits of Use :	Dosage: 400g for kg 1 of whole milk Melt the recommended dosage of cheese cake in the cool mixture, using a whip or a mixer. See table section "ALLERGENS"			
The quality system of NAPPI 1911 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	14/11/2023	Updated specification		
Review N°	From	Cause	Autorizathion RGQ	