					module identification : MR-03-01-F			
	PRODUC	ATION SHE	Date of issue : 0	2-01-2022	Total pages : 2			
nappr			Edition n° :	1	Review n°:17			
<u> </u>		Product name					Code	
	MASCARPONE IN POWDER					PF000671		
Product description : Preparatio	on at mascarpone flavour,	to be used with co	ld cream mixtu	ure.				
Composition : Dextrose, skimme	ed milk powder, mascarpo	one (Cheese, emul	sifying salt (So	dium Citrate)), a	acidifier: citric acid,	flavours.		
Destantion of Osm(smulture The			46 - 14-11					
Declaration of Conformity : The	product and packaging n	naterial conform to	the Italian legi	slation and the H	Reg. of European I	egislation.		
Organoleptic Characterist	ics							
Taste	: Characteristic of Mas							
Consistency	: Powder				ASPECT			
Colour	: White,Light yellow				(see photo)			
Smell	: Characteristic of Mas	scarpone, free from	n extraneous fla	avours.	↓ , , , , , , , , , , , , , , , , , , ,			
Aspect	: Powder		if available					
Chemical – Physic	al Attribute	Target	Min	Max	UOM	Methods	Notes	
Characteristics	,	-						
Dry Matter		95,0	93,5	98,5	%	ISO-5534		
Total fat		70,5	68,5	72,5	%	ISTISAN 96/34		
		_						
						1		
					1			
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes	
Foreign body		absent						
Ferrous body		absent					Metal detector	
							-	
The values are representative of t	the lot / batch production	The samples for th	o controls are	takon according	to the method of	internal complin		
Bacteriological	ane lot / bateri production.	The samples for a					·9.	
Characteristics	m	м	C	n	UOM	Methods	Notes	
Total Viable Count	İ	10.000	3	3	(cfu/g)	ISO-4833	l	
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:								

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.

nappr	PRODUCT SPECIFICATION SHEET Product name MASCARPONE IN POWDER			n Date of issue : 02-07 Edition n° : 1	Review n° : 17				
1911					Code PF000671				
					Pag. :				
	Produced		GMO/GLUTEN of Genetically Modified Org oduct does not contain glute						
			ALLERGENS						
Ingredient	Present in the Product								
Cereals containing gluten and produc	NO								
Crustaceans and product thereof	NO								
Eggs and product thereof	NO								
Fish and product thereof Peanuts and product thereof	NO NO								
Soybeans and product thereof	NO								
Milk and product thereof (including la	YES (Milk, Lactose)								
Nuts and product thereof				NO NO					
Celery and product thereof Mustard and product thereof				NO					
Sesame and product thereof				NO					
Sulphur and product thereof				NO					
Lupins and product thereof Molluscs and product thereof			NO NO						
Legend : YES = Present (origin)	NO = ABSENT			NO					
Nutritional Information	UOM		Midd	le values for 100 g of pr	oduct (from calculation)				
Ka		725							
Energy Value	KJ		2991						
Fat	%		70,5						
of wich satured	%		45,6						
Protein(N x 6,25) Carbohydrates	%		5,5						
of wich sugar	%		5,5						
Fiber	%		0,0						
Salt	%			3,50					
PACKAGING	<u> </u>								
	: Coated aluminum bags, thermally sealed : cardboard box sealed with adhesive tape								
	12 Kg (2X6,0 kg)								
	6								
	: 7 : 800 x 1200 mm (42 Cartons)								
The label, present on the Primary pa	ck, contains legal wordin	gs in accordanc	e with regulations.						
Transport :		At ambient stor	age temperature						
Certification :			have Certificate with the following analysis: nce with internal plan as per the customer						
					store (10-25°C) , keep unchanged the real				
	characteristics for 18 months from the date of production. If the original packaging is open, the characteristics								
Maintenance and Shelf Life :	remain unchanged for 30 days, if all the hygienic requirment are respected. Storage conditions: Cool, dry placefree								
	foreign odours and infestation. Age of delivery: 3 months from the date of manifacture								
Formality and Limits of Use	See table section "ALLERGENS" Melt the recommended dosage of mascarpone powder in the cool mixture, using a whip or a mixer.								
Recommended dosage	:	60g g powder b	bases x kg of mix						
The quality system of NAPPI 1911	conforms to the requir	ements of BRC	and IFS.						
The company has an internal chen		eriological labo	oratory. Utilizes external la	aboratories certificates a	as well.				
The company operates under H.A.									
A sampling plan provides for the in	•			and finished product.					
The analytical methods used are in	accordance with the c	urrent legislati	on.	I					
17	02/01/2022		Updated specification	ı					
Review N°	Valid from		Cause		Authorization RGQ				