


	PRODUCT SPECIFICATION SHEET				module identification : MR-03-01-F			
					Date of issue : 02-01-2022		Total pages : 2	
					Edition n° : 1		Review n° : 17	
Product name GOLOSOTTA					Code PF000518			
Product description : Cream at hazelnut and cocoa flavour, ready to use directly in the ice-cream tub.								
								
Composition : Sugar, Vegetable oil (Sunflower), Fat reduced Cocoa powder, Hazelnut , Skimmed Milk Powder, Whey powder, Corn starch, Emulsifier: Soy lecithin, Flavouring								
Declaration of conformity: The product and packaging material are conformed to the Italian legislation and the Reg. of European legislation								
Organoleptic Characteristics					ASPECT (see photo) → if available			
Taste : Characteristic of cocoa and hazelnut								
Consistency : Cream								
Colour : Light Brown								
Smell : Characteristic of cocoa and hazelnut								
Aspect : Cream								
Chemical – Physical Characteristics		Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter			99,0	98,0	99,5	%	ISO-5534	
Total fat			34,5	33,5	35,5	%	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 / 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/GLUTEN Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.			
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 (Lecithin)		
Milk and product thereof (including lactose)	YES (Skimmed Milk and -Serum Whey)		
Nuts and product thereof	YES (Hazelnut)		
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		
Legend : YES = Present (origin) NO = ABSENT			
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)	
Energy Value	Kcal	557	
	KJ	2322	
Fat	%	34,5	
of wich saturated	%	8,0	
Protein(N x 6,25)	%	4,9	
Carbohydrates	%	56,5	
of wich sugar	%	51,5	
Fiber	%	0,2	
Salt	%	0,00	
PACKAGING			
Primary pack	: Plastic bucket with cup		
Secondary pack	: Carton with inside 2 plastic bucket		
Net weight	: CRT 12Kg (2x6Kg)		
Packs for layer	: 12		
Number of layer	: 9		
Pallet type	: 800x1200 mm (108 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 storage (10-25°C) , will remain unchanged from the original characteristics for 24 months from the date of production. If the original packaging is opened, the characteristics will remain unchanged for 90 days, if all the hygienic requirements are respected. Storage conditions: Cool, dry storage, free from foreign odours and infestation.	
Formality and Limits of Use	:	See table section "ALLERGENS" Pour the product directly in to the ice cream container. Let it stand in the blast freezer for about 30 minutes, then place it in the ice cream showcase. As an alternative leave the container inside the showcase for about 2 hours before serving. Mix the product before use.	
Recommended dosage	:	how much is necessary	
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