



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 CARAMEL

Code

PF000528

Product description : Cream at milk caramelized flavour, ready to use directly in the ice-cream tub.

Composition : Vegetable oil (Sunflower), Sugar, Whole Milk powder, Skimmed Milk Powder, Maltodextrine, Cocoa butter, Emulsifier: Soy lecithin,

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

Organoleptic Characteristics

Taste : Characteristic of milk caramelized
 Consistency : Cream
 Colour : Light Brown
 Smell : Characteristic of milk caramelized
 Aspect : Cream

ASPECT
 (see photo)
 →
 if available



Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry matter		99,0	98,0	99,5	%	ISO-5534	
Total fat		39,8	38,8	40,8	%	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.

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F	
			Date of issue : 02-01-2022	Total pages : 2
Product name GOLOSOTTA CARAMEL		Edition n° : 1	Review n° : 17	
Code PF000528				
Pag. 2				
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 -Whole milk in powder)			
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			
Legend : YES = Present (origin) NO = ABSENT				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy Value	Kcal	587		
	KJ	2447		
Fat	%	39,8		
of wich saturated	%	5,8		
Protein(N x 6,25)	%	6,4		
Carbohydrates	%	50,9		
of wich sugar	%	50,9		
Fiber	%	0,0		
Salt	%	0,05		
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	: 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 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	