nappr				module identifica	ation : MR-03-01-F		
	PRODUCT	ATION SHE	Date of issue : 0	2-01-2022	Total pages: 2		
		1	Edition n° :	1	Review n°: 17		
— 1911 —		duct name		Code			
Braduat description - Cosoo da		SCOTTELLA			PF000501		
Product description : Cocoa da	ik and nazelituts creatti, wit	II COCOA GAIK DIS	cuits granules				
Ingredient :Sugar, Vegetable fat	s (Sunflower), Pieces of bisc	cuits (containing:	Wheat flour, ve	egetable fats (co	conut), butter, wh	eat starch, cocc	a powder, ammonium
bicarbonate, sodium bicarbonate,	colours: carbon black, pota	ssium bitartrate	(E336), salt, flav	vour), Thin Coco	a powder, Hazelr	nut, skimmed mi	Ik powdered, Emulsifyng: Soy
Lecithin, Flavours.							
Declaration of Conformity : The	e product and packaging ma	iterial conform to	the Italian legis	lation and the R	eg. of European le	egislation.	
Organoleptic Characteris	tics					L POL	
				-	11	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Taste	: Characteristic of hazeln	iut & cocoa			K		
Consistency	: Cream		ASPECT	The soul	01-201		
Colour	: Dark black				0	2500	
	. Built black				(see photo)		
Smell	: Hazelnut and Cocoa, fr	ee from extraned	ous flavours.				
Aspect	: Cream with biscuit piec	es inside					
Chemical – Physic	cal	1		1			
Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		98,5	97,5	99,5	%	ISO-5534	
Total fat		35,1	33,1	37,1	%	ISTISAN 96/34	
		ł		ł	ł – – –	ł	ł
Defect	A						
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body		absent					
Ferrous body		absent					Metal detector
		1		1		1	
		1		1	1	1	
The values are representative of	the lot / batch production. T	he samples for th	he controls are t	aken according	to the method of	internal sampling	g.
Bacteriological	m	м	с	n	UOM	Methods	Notes
Characteristics			ů		0011		noites
Total Viable Count		1.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae		10	3	3	(ufc/g)	ISO-21528	
Moulds Yeast		100 100	3	3	(cfu/g)	ISO-7954 ISO-7954	
		100	3	3	(cfu/g)	130-7994	
		1			<u> </u>	1	
Microbiological definition:		•		•	•	•	+
m : Level of the test organism which	n is acceptable and attainable ir	n food. It separates	s good quality fror	n marginally acce	ptable quality;		
up to and including M. M : The upper acceptable concentrat	ion of a test organism. A count	above M for any o	ample unit is uno	centable			
c : Maximum allowable number of		above which driv s	umple unit is und				
n : Number of sample units chosen							
4							

nappr	PRODUCT SPECIFICATION SHEET			module identification : MR-03-01-F Date of issue : 02-01-2022 Total pages : 2 Edition n° : 1 Review n° : 17					
<u> </u>	V		duct name SCOTTELLA DARK	-	Code PF000501				
						Pag. 2			
	The absence	of ingredients is	GMO certified gotten by Organism	s Genetically Modifie	d.				
		g							
		r	ALLERGENS						
Ingredient		Present in the Product							
Cereals containing gluten and produc	YES (wheat flour, wheat starch)								
Crustaceans and product thereof	NO								
Eggs and product thereof	NO								
Fish and product thereof Peanuts and product thereof	NO NO								
Soybeans and product thereof	YES (soy lecithin)								
Milk and product thereof (including la	YES (soy lectrin) YES (butter, skimmed milk powdered)								
Nuts and product thereof	YES								
Celery and product thereof			NO						
Mustard and product thereof	YES MAY CONTAIN								
Sesame and product thereof				NO					
Sulphur and product thereof			NO						
Lupins and product thereof				NO NO					
Molluscs and product thereof Legend : YES = Present (origin)	NO = ABSENT			NU					
					- f				
Nutritional Information	UOM		Mid	die values for 100 g	of product (calculation)				
Energy Value	Kcal				59				
	KJ				333				
Fat	%				5,1				
of wich satured Protein(N x 6,25)	%				5,4				
Carbohydrates	%		4,5 56,0						
of wich sugar	%		47,1						
Fiber	%		0,7						
Salt	%		0,08						
PACKAGING									
Primary pack : Secondary pack Net weight : Packs for layer Number of layer : Pallet type :	Plastic bucket Carton with Plastic buc CRT 12Kg (2x6Kg) 800x1200 mm (108 car								
The label, present on the Primary pa	ck, contains legal wordin	~	e with regulations. age temperature						
Transport :			ago temperature						
Certification :		in accordance	oods will have Certificate with the following analysis: accordance with internal plan as per the customer ne product, in the original packaging, preserved in a fresh and dry store (10-25°C) , keep unchanged the real						
Maintenance and Shelf Life :	characteristics for 24 months from the date of production. If the original packaging is open, the characteristics								
Life and onon Elle	remain unchang	ged for 30 days, if all the hygi	enic requirment are r	espected.Storage conditions:Cool,dry pla	acefree				
		foreign odours	and infestation. Age of delive	ry: 3 months from the	e date of manifacture				
Formality and Limits of Use	See table section "ALLERGENS" Mix the product before use.								
Recommended dosage	:	how much enou							
The quality system of NAPPI 1911	conforms to the require	rements of BRC	and IFS.						
The company has an internal cher	nical-physical and bac	teriological lab	oratory. Utilizes external la	boratories certificat	es as well.				
The company operates under H.A.	C.C.P.								
A sampling plan provides for the i		from raw mate	rials semi-manufactured a	nd finished product	1				
	-			na misneu produci					
The analytical methods used are i		current legislat							
17 Review N°	02/01/2022 Valid from	ł	New format Cause		Authorization RGQ				
ILEVIEW N		1	Jause						