



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-05-2020

Total pages : 2

Edition n° : 1

Review n° : 15

Product name

**VARIEGATE RASPBERRY**

Code

**PF000686**

**Product description** : Raspberry Sauce with pieces and pulp.

**Composition**: Raspberry, Glucose-Fructose Syrup, Sugar Acidity regulator : Citric Acid, Corn starch, Pektin, Flavours, Preservative: Potassium Sorbate. Colours: Caramel, Carmine.

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

**Organoleptic Characteristics**

Taste	: Typical of Raspberry
Consistency	: Viscous sauce syrup
Colour	: Red
Smell	: Characteristic of Raspberry, free from extraneous flavours.
Aspect	: Viscous sauce syrup

ASPECT  
(see picture)



**Chemical – Physical Characteristics**

Attribute	Target	Min	Max	UOM	Methods	Notes
Brix	72,0	70,0	74,0	°Bx	Ref. At 20°C	

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	(ufc/g)	ISO-4833	
Coliforms		10	3	3	(ufc/g)	ISO-4832	
Osmophilic Moulds		100	3	3	(ufc/g)	ISO-7954	
Osmophilic Yeast		100	3	3	(ufc/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.  
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	NO
Milk and product thereof (including lactose)	NO
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 (from calculation)
Energy Value	Kcal	283
	KJ	1203
Fat	%	0,2
of wich saturated	%	0,0
Protein( N x 6,25 )	%	0,2
Carbohydrates	%	70,0
of wich sugar	%	52,0
Fiber	%	0,3
Salt	%	0,00

**CONFEZIONAMENTO**

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 store (10-25°C) , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 30 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation.

**Formality and Limits of Use :** See table section "ALLERGENS"  
Mix the product before use.

**Recommended dosage :** how much enough

The quality system of NAPPI 1911 conforms to the requirements of ISO 9001, BRC,IFS

The company have an internal chemical-physical and bacteriological laboratory.Use also external laboratories certificates .

The company operates under H.A.C.C.P.

A sampling plan provides for the internal analysis maked on raw materials, semi-manufactured and finished product.

The analytical methods used are in accordance with the actually legislation.

15	02/05/2020	New format	
<b>Review N°</b>	<b>Valid from</b>	<b>Reason</b>	<b>Autorizzazione RGQ</b>