							module identification : MR-03-01-F			
nappr	PRODUC	ATION SHE	Date of issue : 02-01-2024		Total pages : 2					
							Review nº:19			
1911		Product name					Code			
		UT PRALINE	PF000366							
Product description: Italian Haze	elnut Praline Filling.									
Ingredients: Roasted hazeInut (5	0%), sugar (49,5%), emu	Ilsifier: soy lecithin	(0,5%).							
Declaration of Conformity : The	product and pooleosing of	eterial conform to	the Italian Ionia	ation and the l		gialation				
Declaration of Conformity : The	product and packaging in	laterial conform to	the italian legis	ation and the r	keg. of European le	gisiation.				
Organoleptic Characteristi	<u></u>									
organoleptic characteristi	63				_					
Taste	: Characteristic of haze	Inut and sugar			ASPECT					
Consistency	: Cream									
Consistency	. cream				_					
Colour	: Light Brown				(see photo)					
Smell	: Characteristic of haze	Characteristic of hazelnut , free from extraneous flavours.								
Aspect <u>:</u> Cream										
Chemical – Physic	al Attribute	Target	Min	Max	UOM	Methods	Notes			
Characteristics	Attribute	Taiget	WITT			Methous	Notes			
Dry matter		99,0	98,5	99,5	%	ISO-1026				
		-								
	-	_								
Defect	Attribute	Target	Min	Max	UOM	Methods	Notes			
Foreign body		absent								
Ferrous body		absent					Metal detector			
Bacteriological		MAX					Notes			
Characteristics Total Viable Count		4.000			(-(-)	10.0 4007				
Total Viable Count Enterobacteriaceae		1.000			(cfu/g)	ISO-4833				
Osmophilic Moulds		10			(cfu/g) (cfu/g)	ISO-4832 ISO-7954				
Osmophilic Yeast		100								
Osmophilic reast		100			(cfu/g)	ISO-7954				

					module identification : MR-03-01-F					
nappr		PRODUCT	SPECIFICA	TION SHEET	Date of issue : 02	ssue : 02-01-2024 Total pages : 2				
					Edition n° :	1	Review n°:19			
— 1911 —							Code			
			HAZELNUT PRALINE				PF000366			
							Pag.			
		Produced	d without the use	GMO of Genetically Modified Orga	anisms - GMO free.					
				ALLERGENS						
Ingree	dient		Present in the Product							
Cereals containing gluten and p	roduc	t thereof	MAY CONTAIN							
Crustaceans and product there	of		NO							
Eggs and product thereof Fish and product thereof			MAY CONTAIN							
Peanuts and product thereof			NO NO							
Soybeans and product thereof			YES (soy lecithin)							
Milk and product thereof (including lactose)			MAY CONTAIN							
Nuts and product thereof			YES (hazeInut); may contain other nuts							
Celery and product thereof			NO							
Mustard and product thereof				NO						
Sesame and product thereof			l	NO						
Sulphur and product thereof Lupins and product thereof					NO NO					
Molluscs and product thereof			}		NO					
Legenda : YES = Present (o	rigin)	NO = ABSENT								
Nutritional Informatio	'n	UOM		Middl	e values for 100 g of	product (fro	m calculation)			
Energy	_	Kcal		553						
		KJ		1						
Lipids		%			33					
of which saturated		%		3,3 6,9						
Protein (N x 6,25) Carbohydrates		%		55						
of which sugars		%		54						
Fiber		%		4,1						
Salt		%			0	,01				
PACKAGING										
Primary pack	<u> </u>	Plastic bucket with lid								
Secondary pack	++	Carton with 2 plastic bu	ickets inside							
Net weight	1:1	7 Kg (2 x3,5 Kg)								
Packs for layer	:	12								
Number of layers		9								
	11	800x1200 mm (108 cartons)								
Pallet type		800x1200 IIIII (108 call	tons)							
			gs in accordance							
Pallet type The label, present on the Prima										
Pallet type The label, present on the Prima Transport	ary pao		gs in accordance At ambient stora Goods will have							
Pallet type The label, present on the Prima Transport	ary pao		gs in accordance At ambient stora Goods will have in accordance w	ge temperature Certificate with the followin ith internal plan as per the c	ustomer	ry store (10-2	15°C) , keep unchanged the real			
Pallet type The label, present on the Prima Transport Certification	ary pao		gs in accordance At ambient stora Goods will have in accordance w The product, in t	ge temperature Certificate with the followin ith internal plan as per the o he original packaging, press	erved in a fresh and d		15°C) , keep unchanged the real ing is open, the characteristics			
Pallet type The label, present on the Prima Transport Certification	ary pao		gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for	ge temperature Certificate with the followin ith internal plan as per the c he original packaging, press or 24 months from the date	ustomer erved in a fresh and c of production.If the or	iginal packag	ing is open, the characteristics			
Pallet type The label, present on the Prima Transport Certification	ary pao		gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for remain unchang	ge temperature Certificate with the followin ith internal plan as per the c he original packaging, press or 24 months from the date ed for 30 days, if all the hyg	ustomer erved in a fresh and c of production.If the or ienic requirment are r	iginal packag espected.Sto	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification : Maintenance and Shelf I	ary pao : Life :	ck, contains legal wordin	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for remain unchang foreign odours a	ge temperature Certificate with the followin ith internal plan as per the c he original packaging, press or 24 months from the date	ustomer erved in a fresh and c of production.If the or ienic requirment are r	iginal packag espected.Sto	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification : Maintenance and Shelf L Formality and Limits of	ary pao : Life : Use	ck, contains legal wordin	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics fo remain unchang foreign odours a See table sectio	ge temperature Certificate with the followin ith internal plan as per the of he original packaging, pres- or 24 months from the date- ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS"	ustomer erved in a fresh and c of production.If the or ienic requirment are r	iginal packag espected.Sto	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification : Maintenance and Shelf L Formality and Limits of I The quality system of NAPPI	Life : Use	ck, contains legal wordin	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for remain unchang foreign odours a See table sectio ements BRC an	ge temperature Certificate with the followin ith internal plan as per the or he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS.	ustomer erved in a fresh and d of production. If the or ienic requirment are I rry: 3 months from the	iginal packag espected.Sto a date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification Maintenance and Shelf I Formality and Limits of I The quality system of NAPPI The company has an internal	Life : Use	cx, contains legal wordin	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for remain unchang foreign odours a See table sectio ements BRC an	ge temperature Certificate with the followin ith internal plan as per the or he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS.	ustomer erved in a fresh and d of production. If the or ienic requirment are I rry: 3 months from the	iginal packag espected.Sto a date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification Maintenance and Shelf L Formality and Limits of I The quality system of NAPPI The company has an internal The company operates under	Life : Use 1911 of them th.A.	: conforms to the requir nical-physical and bact C.C.P.	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics for remain unchang foreign odours a See table sectio ements BRC an eriological labor	ge temperature Certificate with the followin ith internal plan as per the o he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS. atory. Utilizes external lat	ustomer prved in a fresh and c of production. If the or ienic requirment are in ry: 3 months from the poratories certificate	iginal packag espected.Sto e date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification Maintenance and Shelf L Formality and Limits of I The quality system of NAPPI The company has an internal The company operates under A sampling plan provides for	Life : Use 1911 d chem r H.A.	: conforms to the requir tical-physical and bact C.C.P. tternal analysis drawn	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics fu remain unchang foreign odours a See table sectio ements BRC an- eriological labor from raw mater	ge temperature Certificate with the followin tith internal plan as per the c he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS. ratory. Utilizes external lat ials, semi-manufactured a	ustomer prved in a fresh and c of production. If the or ienic requirment are in ry: 3 months from the poratories certificate	iginal packag espected.Sto e date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification : Maintenance and Shelf I	Life : Use 1911 d chem r H.A.	: conforms to the requir tical-physical and bact C.C.P. tternal analysis drawn	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics fu remain unchang foreign odours a See table sectio ements BRC an- eriological labor from raw mater	ge temperature Certificate with the followin tith internal plan as per the c he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS. ratory. Utilizes external lat ials, semi-manufactured a	ustomer prved in a fresh and c of production. If the or ienic requirment are in ry: 3 months from the poratories certificate	iginal packag espected.Sto e date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			
Pallet type The label, present on the Prima Transport Certification Maintenance and Shelf L Formality and Limits of I The quality system of NAPPI The company has an internal The company operates under A sampling plan provides for	Life : Use 1911 d chem r H.A.	: conforms to the requir tical-physical and bact C.C.P. tternal analysis drawn	gs in accordance At ambient stora Goods will have in accordance w The product, in t characteristics fu remain unchang foreign odours a See table sectio ements BRC an- eriological labor from raw mater	ge temperature Certificate with the followin tith internal plan as per the c he original packaging, press or 24 months from the date ed for 30 days, if all the hyg nd infestation. Age of delive n "ALLERGENS" d IFS. ratory. Utilizes external lat ials, semi-manufactured a	ustomer prved in a fresh and c of production. If the or ienic requirment are in ry: 3 months from the poratories certificate	iginal packag espected.Sto e date of mani	ing is open, the characteristics rage conditions:Cool,dry placefree			