



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Data of issue : 02-01-2023	Total pages : 2
Edition n° : 1	Review n° : 18

Product name
FRUTTA ZERO

Code
PF000592

Product description : Ideal base for fruit ice-cream, ipercreamy without milk derivated.

Ingredients: Polydextrose, soluble maize fibres, chicory fibres, sweeteners (isomalt, erythritol, sucralose), glucose syrup powder, emulsifier: mono- and diglycerides of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids, propane-1,2-diol esters of fatty acids, **soy** flour, thickeners: tara gum, guar gum.

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

Organoleptic Characteristics

Taste	: Neutral
Consistency	: Powder
Colour	: White
Smell	: Characteristic
Aspect	: Powder

ASPECT
(see photo) →




Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Dry Matter		97,0	95,0	98,0	%	ISO-5534	

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		10,000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae		10	3	3	(ufc/g)	ISO - 21528	
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 Produced without the use of Genetically Modified Organisms - GMO free.				
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 (soy flour)			
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	Kcal	282		
	KJ	1164		
Lipids	%	1,3		
of which saturated	%	0,8		
Protein (N x 6,25)	%	8,2		
Carbohydrates	%	26,5		
of which sugar	%	0,9		
Fiber	%	65,7		
Salt	%	0,1		
PACKAGING				
Primary pack	: Coated aluminum bags, thermally sealed			
Secondary pack	: Paperboard case with inside six bags			
Net weight	: 12,6 Kg (6x2,1kg)			
Carton for layer	: 6			
Number of layer	: 7			
Pallet type	: 800 x 1200 mm (42 Cartons)			
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
Transport	: At room temperature			
Certification	: Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer			
MMaintenance 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 36 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	: Dissolve the product in water, (if possible use water 35-40 ° C). Mix vigorously. Add the characterizer. It is preferable to let the mixture mature for 30 minutes before whisk For making a good final flavour,to replace 100/200 g of water with the same quantity of fresh fruit See table section "ALLERGENS"			
Recommended dosage	: Frutta zero : 350 g — Water : 1 Lt			
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.				
18	02/02/2024	Updated specification		
Review N°	Valid from	Cause	Authorization RGQ	