

	PRODUCT SPECIFICATION SHEET		module identification : MR-03-01-F									
			Data of issue : 02-01-2019	Total pages : 2								
	Product Denomination AMARENA CHERRIES IN HEAVY SYRUP tin 5 Kg		Edition n° : 1	Review n° : 13								
			Product Code 101N4I0S12M20									
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	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	YES (as residue)											
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 (obtained by calculating)										
Energy Value	Kcal	278										
	KJ	1181										
Fat	%	0,0										
of which saturated	%	0,0										
Protein(N x 6,25)	%	0,1										
Carbohydrates	%	68,5										
of which sugar	%	58,5										
Fiber	%	0,5										
Salt	%	0,05										
PACKAGING												
Primary pack : Metallic tin Secondary pack : Cartons with inside 4 metallic tins Net weight (for jars) : 5,000 Kg Drained weight (for jars) : 3,000 Kg Cartons/trays per pallets : 30 Pallet type : Eur-epal 800/1200 mm												
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 36 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"												
The quality system of F.Ili Nappi 2 conforms to the requirements of ISO 9001, 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.												
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