

	TECHNICAL PRODUCT SPECIFICATION	MR 55-1 N° Revision of the Module 0 Issue date 11/02/2021
	Reference procedure: PRP 55 NEW PRODUCTS DEVELOPMENT	

Int. Product code Brownie	Product name: BROWNIE
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PRODUCT DESCRIPTION: Products sieved according the dimension required.				
TASTE: Typical with cocoa taste	COLOUR: Dark brown	CONSISTENCY: Soft	ASPECT: Irregular cubes	
COMPOSITION (decreasing order): Sugar (30-40%), cocoa powder (15-26%), glucose syrup (7-14%), wheat starch (7-14%), cream powder (42-48% of fat content) (7-10%), sunflower oil) (2-8%), coconut oil (2-8%), glycerol (<4.5%), salt (<0.5%).				
Specific apparent weight : 590 g/l +/- 50 5% attached pieces		DIMENSIONS – (Diameter): - Length 3.5 mm +/- 0.5 - Width 3.5 mm +/- 0.5 - Height 3.5 mm +/- 0.5		
CHIMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS per 100 g – (Energetic contents): Kcal 467 +/- 40; Kjoule 1971 +/- 190; Valori nutrizionali calcolati in accordo con il Reg. (EU) N. 1169/2011 del 25 Ottobre 2011		- humidity: 5.5% max - fats: 21.4 g +/- 2 - which saturated: 12.2 g +/- 1 - proteins (N x 5,7): 5.9 g +/- 0.6 - carbohydrates: 59.2 g +/- 5 - sugars: 45.8 g +/- 4 - polyols: 4.4 g +/- 0.4 - salt: 0.2 g +/- 0.1 - fibre: 6.5 g +/- 0.6		

Characteristics			U.M.
	Method	Limits	
C.B.T.	ISO 4833	< 10000	ufc/g
Total Coliform	ISO 4832	< 10	ufc/g
Escherichia coli	ISO 16649-1	< 10	ufc/g
Enterobacteriaceae	ISO 21528-2	< 10	ufc/g
Staphylococcus aureus	ISO 6888-1	< 10	ufc/g
Listeria monocitogenes	ISO 11290-1	Absent	ufc/25g
Yeasts	ISO 21527-2	<100	Ufc/g
Moulds	ISO 21527-2	<100	ufc/g
Salmonella	ISO 6579	Absent	ufc/25g
Micotoxins		CE Reg.1881/2006 and amendments	
Heavy metal		CE Reg. 1881/2006 and amendments	
dioxins, dioxin-like PCBs and non dioxin-like PCBs		CE Reg. 1881/2006 and amendments	
Veterinary residues		CE Reg. 470/2009 and amendments	
Pesticides and plant protection chemicals		CE Reg. CE 396/2005, CE 149/2006 and amendments	

PACKAGING: The product packaged in cardboard boxes with an internal food polyethylene bag, in conformity to the current Regulation: 1935/2004/CE, 2023/2006/CE, 1895/2005/CE, 10/2011/UE and amendments, 37/2019, Dir.CE 94/92/94; Italian Laws: DM 21.03.1973 and amendments, PR 777/1982 and amendments. Excluded metal seals. Net weight 5 kg Number boxes for pallet 70 Pallet type 800*1200 mm
CONSERVATION AND SHELF LIFE: The product, conserved at chilled temperature (15-18°C) into the original packaging well closed and far from humidity, will keep its own characteristics for six months starting from the production date.
GMO DECLARATION: The product does not contain or are not produced from Genetically Modified Organisms according to the definition of the European Council (1829/2003 and 1830/2003) of the European Parliament and of the Council about voluntary spreading of GMO
PRODUCT DEVELOPED AND MANUFACTURED ACCORDING TO THE FOOD SAFETY LEGISLATION REQUIREMENTS.

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THERE IS NO LIMIT FOR THE RECOMMENDED USE.

Aflatossine B1 < 2 ug/kg

Aflatossina B1 + B2 + G1 + G2 < 4 ug/kg

Ocratossina A < 0,5 ug/kg

Patulina < 10 ug/kg

DON < 200 ug/kg

Zearalenone < 20 ug/kg

Fumonisine < 200 ug/kg

Pb < 0,02 mg/kg

Cd < 0,1 mg/kg

Hg < 0,5 mg/kg

CCP UNDER CONTROL: Metal Detection (LEVEL OF DETECTABILITY: 1,2 mm Fe - 1,5 mm Non Fe - 1,5 mm Stainlesssteel)

This product could be certificated:

Kosher

Halal

Fair Trade MB

RA-MB

Allergen/ Ingredient	Present in the supplied product [according to recipe]	Used on the same line	Used on the same site	Cross contamination	
				YES	NO
1 -Cereals and derivatives	Y, present as "wheat starch"	Y	Y	Y	
2 - Shellfish and Crustaceans and derivatives	N	N	N		N
3 - Molluscs and derivatives	N	N	N		N
4 - Hen's egg & derivatives	N	N	Y		N
5 - Fish and derivatives	N	N	N		N
6 - Peanuts and derivatives	N	N	N		N
7 - Soy and derivatives	N	N	Y	Y	
8 - Cow's milk and derivatives	Y, present as "cream powder"	Y	Y	Y	
9 - Tree nuts and derivatives	N	Y	Y	Y	
10 - Sesame seed & derivatives,	N	N	N		N
11 - SO2 > 10 ppm	N	N	N		N
12 - Celery and derivatives	N	N	N		N
13 - Mustard & derivatives	N	N	N		N
14 - Lupine and derivatives	N	N	N		N

Y= present; N= absent;

Rev. N°09 of 09 April 2021 For PRP-55	R&D Approval Mr. M. Mazzo
Substitutes Rev N° 00 of 05 December 2008 Rev N° 01 of 18 November 2011 For updating allergens and EC regulation Rev N° 02 of 05 January 2012 For updating recipe Rev N° 03 of 25 June 2012 For updating geographical origins and shelf life Rev N° 04 of 01 October 2012 For biological origins Rev N° 05 of 30 January 2013 For updating saturated fats Rev N° 06 of 24 October 2014 For updating ingredients percentage Rev N° 07 of 20 July 2015 For updating nutritional values according reg. EU 1169/2011 and microbiology Rev N° 08 of 08 August 2018 For Country of origins	