


 <p>D'ORSOGNA</p> 	<p style="text-align: center;">TECHNICAL PRODUCT SPECIFICATION</p> <p style="text-align: center;">Reference procedure: PRP 55 NEW PRODUCTS DEVELOPMENT</p>	<p style="text-align: right;">MR 55-1 N° Revision of the Module 0 Issue date 11/02/2021</p>
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Int. Product code E1994.B05	Product name: <p style="text-align: center;">COCOA BROWNIE</p>
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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, cocoa powder, humectant: glycerol, sunflower oil, wheat starch, cream powder, coconut oil, glucose syrup, salt.				
Specific apparent weight : • 640 g/l +/- 60 1% attached pieces or small slice (length under 2mm)		DIMENSIONS – (Diameter): • Length 6.0 mm +/- 2 • Width 6.0 mm +/- 0.5 • Height 6.0 mm +/- 0.5		
CHIMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS per 100 g – (Energetic contents): • Kcal 475; Kjoule 2004; Valori nutrizionali calcolati in accordo con il Reg. (EU) N. 1169/2011 del 25 Ottobre 2011		• humidity: 5.5% max • fats: 22.0 g +/- 2 • which saturated: 10.9 g +/- 1 • proteins (N x 5,7): 6.2 g +/- 0.6 • carbohydrates: 60.6 g +/- 6 • sugars: 43.4 g +/- 4 • salt: 0.2 g • fibre: 4.7 g +/- 0.5		

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 PE+PET 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. Bag shape : pillow Bags per box : 20 Net weight per bag : 500 g Net weight per box : 10 kg Boxes per pallet : 49 Number of boxes per single layer: 7 Number of layers per pallet: 7 Pallet dimension and type : 80*120 cm



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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 one year 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. THERE IS NO LIMIT FOR THE RECOMMENDED USE. Aflatoxine B1 < 2 ug/kg Aflatoxina 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 FSI Cocoa, Sugar RFA-MB UTZ-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	Y	Y	Y	
5 - Fish and derivatives	N	N	N		N
6 - Peanuts and derivatives	N	N	N		N
7 - Soy and derivatives	N	Y	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°16 of 04 October 2021 For PRP-55 Substitutes Rev N° 00 of 05 December 2008 Rev N° 01 of 21 January 2009 For updating specific weight and packaging Rev N° 03 of 06 August 2009 For updating dimensions after industrial trials and microbiology Rev N° 02 of 09 April 2010 for updating allergens Rev N° 04 of 17 September 2010 for updating allergens, and origin of raw materials	R&D Approval Mr. G. Andreoli
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Rev N° 05 of 20 April 2011 For updating shelf life Rev N° 06 of 18 January 2012 for updating temperature of conservation Rev N° 07 of 13 July 2012 For updating shelf life Rev N° 08 of 03 June 2013 For updating nutritional values Rev N° 10 of 18 February 2014 For updating allergens Rev N° 11 of 23 December 2014 For updating nutritional values according reg. EU1169/2011 and microbiology Rev N° 12 of 03 July 2015 For updating Enterobacteriaceae values and milk fat Rev N° 13 of 27 August 2015 For updating Country of Origins Rev N° 14 of 08 February 2016 For updating Zearalenone and <i>Ocratossina A</i> value For updating saturated fats Rev N° 15 of 24 February 2016 For updating shelf life in packaging B05	
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