
 D'ORSOGNA	TECHNICAL PRODUCT SPECIFICATION	Issue date	N° page
		12/05/03	1/1
		N° Edition	N° Revision
		02	01
DEVELOPMENT	Procedura di riferimento PO 03 – 1	Module Identification: MR 03-1-06	

Int. Product code M463	Product name: MERINGUE DROPS 15 MM FREE RANGE
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PRODUCT DESCRIPTION: Baked product obtained with dripping on the belt and then calibrated according to the dimension required				
TASTE: Sweet	COLOUR: White	CONSISTENCY: friable	ASPECT: Semispherical drops	

COMPOSITION (decreasing order):
 Sugar, free range egg albumen, wheat starch.

Specific apparent weight 120 pcs/100g +/- 30	DIMENSIONS – (Diameter): <ul style="list-style-type: none"> • Range: 14-16 mm 90% • Above 16 mm 5% • Below 14 mm 5%
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CHIMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS per 100 g – (Energetic contents): <ul style="list-style-type: none"> • Kcal 392; Kjoule 1638; Nutritional values calculated according to Regulation (EU) N. 1169/2011 of the 25 October 2011	<ul style="list-style-type: none"> • humidity: 2.0% max • fats: 0.007 g • of which saturated 0.003 g (no TFA detected) • proteins (N x 6.28): 0.77 g • carbohydrates: 97.3 g • of which sugar 80.0 g • Sodium (mg / 100 mg): 20 • Salt: 0.05 g • Fiber 0.002 g
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Characteristics	Limits		U.M.
	Method		
C.B.T.	ISO 4833:2003	< 10000	ufc/g
Total Coliform	ISO 4832:2006	<10	ufc/g
Escherichia coli	ISO 16649-1:2001	< 10	ufc/g
Enterobacteriaceae	ISO 21528-2:2004	<100	ufc/g
Staphylococcus aureus	ISO 6888-1:2004	< 10	ufc/g
Listeria spp	ISO 11290-1:2005	Absent	ufc/25g
Yeasts	Circ.Reg.n°17 13/03/2009 SO BURL n°37 09/09/2002 Met RL 019 pag 71	<100	Ufc/g
Moulds	Circ.Reg.n°17 13/03/2009 SO BURL n°37 09/09/2002 Met RL 019 pag 71	<100	ufc/g
Salmonella	ISO 6579:2008	Absent	ufc/25g
Micotoin		Law rules CE 1881/2006 and updates	
Haevy metal		Law rules CE 1881/2006 and updates	
Veterinary residues		Law rules CE 470/2009	
Pesticides and plant protection chemicals		Law rules CE 396/2005, CE 149/2006 and updates	

PACKAGING: The product packaged in cardboard boxes with an internal food polyethylene bag, in conformity to the current rules in Italy with a particular and not exclusive reference to the D.M. 21.03.73 and then up dated. Excluded metal seals.	
Pallet	100x120cm
Kg per box	13
Boxes per layer	5
Layers per pallet	6
Boxes per pallet	30

CONSERVATION AND SHELF LIFE:

The product, conserved in a fresh and windy place 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:

No GMO ingredients are used, so no GMO label required.

PRODUCT DEVELOPED AND MANUFACTURED ACCORDING TO THE FOOD SAFETY LEGISLATION REQUIREMENTS. THERE IS NO LIMIT FOR THE RECOMMENDED USE
THE PRODUCT IS CONFORM TO THE EC REGULATION 1881/2006 AND EC 165/2010 FOR CONTAMINANTS (HEAVY METALS, PESTICIDES, MICOTOXINS, DIOXINS), CEE 2377/90 FOR ANTIBIOTICS

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 (containing gluten)	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	Y, present as "egg albumen"	Y	Y	Y	
5 - Fish and derivatives	N	N	N		N
6 - Peanuts and derivatives	N	N	N		N
7 - Soy and derivatives	N	N	Y		N
8 - Cow's milk and derivatives	N	Y	Y	Y	
9 - Tree nuts and derivatives	N	N	Y		N
10 - Sesame seed & derivatives,	N	N	N		N
11 - SO ₂ > 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° 02 of 19 September 2017 For updating microbiology format	R&D Approval Mr G. Andreoli
Substitutes : Rev. N° 00 of the 9 May 2006 Rev. N° 01 of 15 June 2012 For updating allergens and EC regulation	

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