

	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 R183.B05	Product name: MERINGUE GRANULES FAT COATED
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PRODUCT DESCRIPTION: Classic meringues granulated fat coated.				
TASTE: Sweet	COLOUR: White Ivory	CONSISTENCY: Crunchy	ASPECT: Irregular granules	
COMPOSITION (decreasing order): Sugar, fat coating fractionated and refined (palm RSPO-MB), wheat starch, egg albumen powder free range.				
Product produced using palm oil RSPO-MB, certificate number: BMT-RSPO-000434				
Specific apparent weight: 500 g/l +/-40		DIMENSIONS – (According DIN ISO 3310): - Above 8.0 mm, max. 5.0% - Between 8.0 and 4.0 mm, min. 90.0% - Below 4.0 mm, max. 5.0% Our Measurement are made according to a square sieving dimension according to DIN ISO 3310. Therefore they do not refer to a pieces length but to a sieve and the possibility that a piece goes through this sieve.		
CHIMICAL-PHYSICAL AND NUTRITIONAL CHARACTERISTICS per 100 g – (Energetic contents): Kcal 488.5 +/- 40; Kjoule 2043 +/- 200; Nutritional values calculated according to Regulation (EU) N. 1169/2011 of the 25 October 2011		- humidity: 2,0 % max - fats: 21.5 g +/- 2.0 - which saturated: 17.4 g +/- 2.0 - which trans: 0.1 g +/- 0.05 - proteins (N x 5,7): 0.5 g +/- 0.1; - carbohydrates: 76 g +/- 4,0; - which sugar: 73.1 g +/- 40 - sodium (mg/100g): 0.0 - salt: 0.0 g - fiber: 0.0 g - cholesterol: 0.4 mg +/- 0.1 - added sugar: 73.1 g +/- 5 - vitamin D: 0.0 µg - calcium: 2.7 mg +/- 0.3 - iron: 0.1 mg +/- 0.005 - potassium: 5.7 mg +/- 0.5 - vitamin A: 0.0 µg - vitamin C: 0.0 mg		

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. 915/2023 and amendments	
Heavy metal		CE Reg. 915/2023 and amendments	
dioxins, dioxin-like PCBs and non dioxin-like PCBs		CE Reg. 915/2023 and amendments	
Veterinary residues		CE Reg. 470/2009 and amendments	

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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 : 14 • Net weight per bag : 500 g • Net weight per box : 7 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		
CONSERVATION AND SHELF LIFE: The product, conserved in a +5°C into the original packaging well closed and far from humidity, will keep its own characteristics for 8 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. THERE IS NO LIMIT FOR THE RECOMMENDED USE.		
<i>This product could be certificated:</i> Kosher Halal RSPO-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	Y, present as "egg albumen powder free range"	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	N	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°20 of 15 April 2024 For CE Regulations	QA Approval Mr. P. Marfisi
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Substitutes Revision 05 of 05 June 2007 For updating nutritional values Revision 06 of 19 June 2007 Revision 07 del 28/07/08 for fat composition updating Rev.08 of 02 October 2008 For composition updating Rev.09 of 22 May 2009 For updating allergens format Rev.10 of 28 April 2011 For updating allergens and EC regulation Rev.11 of 29 May 2012 For updating sugars percentage Rev.12 of 04 August 2014 For updating granulometry Rev.13 of 08 September 2014 For updating granulometry Rev.14 of 09 June 2015 For updating nutritional values and microbiology Rev.15 of 02 December 2015 For updating granulometry Rev.16 of 03 March 2016 For updating shelf life Rev.17 of 30 November 2016 For tree nuts cross contamination Rev.18 of 27 May 2019 For free range eggs Rev. N°19 of 11 November 2021 For PRP-55	
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