



9010 COMMERCIALIZED PRODUCT SPECIFICATION

GENERAL INFORMATION: : (See instructions for completing the questionnaire)			
Commercial Denomination Kalise	BOMBONES HELADOS		
Code Kalise	506		
Commercial brand (labeled with the left mouse button to proceed)	<input checked="" type="checkbox"/> CMenorquina <input type="checkbox"/> CKalise <input type="checkbox"/> CGlacial <input type="checkbox"/> CAnother (Indicate wich)		
Manufacturer	Sammontana Spa		
Address	via Tosco Romagnola, 56 50053 Empoli (FI)		
Telephone	39 05717076		
Health register	IT0904801400917		
Health brand (Yes/Non)			
Certifications (labeled with the left mouse button to proceed)	<input checked="" type="checkbox"/> CISO <input checked="" type="checkbox"/> CBRC <input type="checkbox"/> CEFSIS <input type="checkbox"/> CAnother (Indicate which)		
Contact person	Mrs Mariangela Gelfi		
Position in company	Sammontana QA Director		
INFORMATION TO BE COMPLETED IN ALL PRODUCTS			
Legal name sales	Vanilla flavour ice-cream with Cocoa covering		
Product brief			
Brief description of manufacturing process			
Escheme HACCP	Must attach diagram		
Flow diagram	Must attach diagram		
Taste (06.00.01)	Typical vanilla flavour with cocoa covering		
Colour (06.00.21)	Brown		
Aspect (06.00.31)	Chocolate bon bon		
Frozen (labeled with the left mouse button to proceed)	<input checked="" type="checkbox"/> CYes <input type="checkbox"/> CNon		
List of ingredients and quantitative indication of which stand (QUID) in descending order (broken down into boxes below, the percentage of ingredients that are highlighted in the title)	(05.00.01) List of ingredients total product composition without separation of compounds:		
	Component description	Country origin	%
	Copertura al cacao	italia	36
	Latte scremato reidratato	germania, franc	26,8
	Zucchero	italia, francia, ge	7,4
	Oli vegetali	italia, spagna	5,8
	Sciroppo di glucosio	italia, francia, ge	4,6
	Granella di nocciola	italia	4,2
	Siero di latte scremato parzialmente delattosato in polvere	italia, germania	2,2
	mono e digliceridi degli acidi grassi / alginato di sodio / farina di semi di carrube / Aromi	olanda / scozia	0,08 / 0,04 /
Total			100
Quantitative list of ingredients of compound ingredients of the formula in descending order	(05.00.01) Composition Ingredient 1: COPERTURA AL CACAO MAGRO		
	Component description	Country origin	%
	Oli vegetali		43,05
	Zucchero		36,5
	Cacao magro		19,9
	lecitina di soia		0,5
	Aroma		0,05
	Total		
Quantitative list of ingredients of compound ingredients of the formula in descending order	(05.00.01) Composition Ingredient 2:		
	Component description	Country origin	%
	Total		
Quantitative list of ingredients of compound ingredients of the formula in descending order	(05.00.01) Composition Ingredient 3:		
	Component description	Country origin	%
	Total		
Legal texts printed on the packaging	Ingredients: Copertura al cacao (36%) (Oli vegetali, Zucchero, Cacao magro (19%), Emulsionante: lecitina di soia, Aromi) - Latte scremato reidratato - Zucchero - Oli vegetali - Sciroppo di glucosio - Granella di nocciola (4%) - Siero di latte scremato parzialmente delattosato in polvere - Emulsionante: mono e digliceridi degli acidi grassi - Stabilizzanti: alginato di sodio, farina di semi di carrube - Aromi. Cobertura especial con grasa vegetal (35%) (grasa vegetal de coco, azúcar, cacao magro (19%), emulsionante: lecitina de SOJA, aromas), LECHE desnatada en polvo rehidratada, azúcar, grasa vegetal de coco, jarabe de glucosa, trozos de AVELLANA (4%), LACTOSUERO en polvo desnatado parzialmente delactosado.		
Declared volume ml / Declared weight g			
Presence of ingredients without heat treatment (labeled with the left mouse button to proceed)	<input type="checkbox"/> C Yes Please specify: <input checked="" type="checkbox"/> C Non		



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Nature of fats or oils (if the list of ingredients, including the generic name of the category of any of these ingredients)	olio di cocco																							
Allergens (check with the left mouse button in the product as an ingredient and present for possible cross-contamination)	<p>PR PCC PR = Presence / PCC: Possible Cross Contamination</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Cereals containing gluten (wheat, rye, barley, oats, buckwheat and kamut) (12.04.11)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Crustaceans and crustacean products (12.03.61)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Molluscs and shellfish based products (12.03.81)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Eggs and egg products (12.03.91)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Fish and fish products (12.03.71)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Peanuts and peanut based products (12.04.91)</p> <p><input checked="" type="checkbox"/> C <input type="checkbox"/> C Soy and soy products (12.04.41)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Milk and milk products (including lactose) (12.04.01)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Almonds (Amygdalus communis L.) (12.04.81)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Hazelnuts (Corylus avellana)</p> <p><input checked="" type="checkbox"/> C <input type="checkbox"/> C Walnuts (nut tree) (Juglans regia)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Anacardos (Anacardium occidentale)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Pecans [(Carya illinoensis) (Wangenh).K Koch]</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Pará Chestnuts (Bertholletia excelsa)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Pistaches (Pistacia vera)</p> <p><input type="checkbox"/> C <input checked="" type="checkbox"/> C Macadamia nuts and Australia Nuts (Macadamia ternifolia)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Celery and products thereof (12.04.61)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Mustard and products thereof (12.05.52)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Sesame seed and grain-based products sesame (12.04.51)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Lupine and lupine-based products (12.05.53)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO2 (12.02.51)</p> <p><input type="checkbox"/> C <input type="checkbox"/> C It contains none of the allergens listed above</p> <p><input type="checkbox"/> C <input type="checkbox"/> C Others who should be highlighted:</p>																							
Presence of GM ingredients (marked with the left mouse button as appropriate) (12/05/51)	<p><input type="checkbox"/> C Yes Please specify</p> <p><input checked="" type="checkbox"/> C Non</p>																							
Application of ionizing radiation (marked with the left mouse button as appropriate) (12.05.61)	<p><input type="checkbox"/> C Yes Please specify</p> <p><input checked="" type="checkbox"/> C Non</p>																							
Statistical monitoring of weight (check with the left mouse button as appropriate)	<p><input checked="" type="checkbox"/> C Yes</p> <p><input type="checkbox"/> C Non</p>																							
Self life from the date of manufacture (indicate timeframe) (13.00.11)	24months																							
Best before date (check with the left mouse button as appropriate)	<p><input type="checkbox"/> C Day, month and year</p> <p><input checked="" type="checkbox"/> C Month and year</p>																							
Lot (include description of the encoding of the batch)	Lagggga (a=year ggg=day of the year L=lot)																							
How to use (if necessary)																								
The product is intended to be eaten: (mark with the left mouse button as appropriate)	<p><input checked="" type="checkbox"/> C Directly</p> <p><input type="checkbox"/> C Before cooking treatment</p>																							
Factory or plant where the product is manufactured	Empoli																							
SUITABLE FOR (check with the left mouse button (s) as required (n))	<p><input type="checkbox"/> C Allergic to nuts (13.00.11)</p> <p><input checked="" type="checkbox"/> C Vegetarians (13.00.21)</p> <p><input type="checkbox"/> C Vegans (13.00.31)</p> <p><input type="checkbox"/> C Diabetics (13.00.41)</p> <p><input type="checkbox"/> C Fenilcetonurian (13.00.51)</p> <p><input type="checkbox"/> C Celiacs (13.00.61)</p> <p><input type="checkbox"/> C HALAL diet (13.00.62)</p> <p><input type="checkbox"/> C Kosher diet (13.00.63)</p> <p><input type="checkbox"/> C Organic diet (13.00.64)</p>																							
Mandatory sentences (marked with the left mouse button (s) as required (n))	<p><input type="checkbox"/> C Protective atmosphere packaging (if used packaging gas)</p> <p><input type="checkbox"/> C Sweeteners (if it contains one or more of the permitted sweeteners)</p> <p><input type="checkbox"/> C With sugars and sweeteners (if it contains both one or more added sugars and one or more of the permitted sweeteners)</p> <p><input type="checkbox"/> C Contains a source of phenylalanine (where the product contains aspartame)</p> <p><input type="checkbox"/> C Excessive consumption may have a laxative effect (if > 10% polyols)</p> <p><input type="checkbox"/> C Azo dyes can cause allergies and hyperactivity in children (if using azo)</p> <p><input type="checkbox"/> C Artificial preservatives</p> <p><input type="checkbox"/> C Natural flavour</p> <p><input checked="" type="checkbox"/> C Non procedure</p>																							
Inclusion of the health mark on the package (marked with the left mouse button as appropriate)	<p><input type="checkbox"/> C Yes Approval number of the establishment:</p> <p><input checked="" type="checkbox"/> C Non</p>																							
Nutritional information for labeling basic legal (marked with the left mouse button as appropriate and complete the corresponding values)	<p><input checked="" type="checkbox"/> C For 100 g <input type="checkbox"/> C For 100 ml</p>																							
	<table border="0"> <tr> <td><input checked="" type="checkbox"/> C Group I</td> <td>Energetic value (kcal / kJ):</td> <td>364 kcal/1515 KJ</td> </tr> <tr> <td></td> <td>Proteins (g):</td> <td>4.2</td> </tr> <tr> <td></td> <td>Carbohydrates (g):</td> <td>28</td> </tr> <tr> <td></td> <td>Fat (g):</td> <td>26</td> </tr> <tr> <td><input type="checkbox"/> C Group II</td> <td>Energetic value (kcal / kJ):</td> <td>364 kcal/1515 KJ</td> </tr> <tr> <td></td> <td>Proteins (g):</td> <td>4.2</td> </tr> <tr> <td></td> <td>Carbohydrates (g):</td> <td>28</td> </tr> <tr> <td></td> <td>of wich:</td> <td></td> </tr> </table>	<input checked="" type="checkbox"/> C Group I	Energetic value (kcal / kJ):	364 kcal/1515 KJ		Proteins (g):	4.2		Carbohydrates (g):	28		Fat (g):	26	<input type="checkbox"/> C Group II	Energetic value (kcal / kJ):	364 kcal/1515 KJ		Proteins (g):	4.2		Carbohydrates (g):	28		of wich:
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	of wich:																							



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	Sugars (g):	26		
	Fat (g):	26		
	of wich:	21		
	Saturated (g):	2		
	Dietary fiber (g):	0.05		
	Sodium (g):			
Another supplementary nutrition information required (marked with the left mouse button as appropriate and complete the corresponding values)	<input checked="" type="checkbox"/> For 100 g <input type="checkbox"/> For 100 ml		1,69	
	Proteins	Milk proteins (g):	nd	
	Carbohydrates	Monosacharides (g)	nd	
		Disacharides (g)	2	
		Polisacharides (g)	1	
		Starch (g)	0	
		Poliacoholes (g)	21	
	Fat	Saturated fat (g)	5	
		Insaturated fat (g)	0,26	
		Trans fat(g)	0,1	
		Milk fat (g)	0	
		Cholesterol (g)	61,6	
	Mineral salts	Calcium(mg)	nd	
		Phosphorus (mg)	nd	
		Iron (mg)	nd	
Magnesium (mg)		nd		
Iodo (microg)		nd		
Potassium (mg)		nd		
Zinc (mg)		nd		
Physico-chemical parameters (state rank)	<input checked="" type="checkbox"/> Working weight/unit:		80 g	
	<input type="checkbox"/> Working volume/unit:		(07.00.00)	
	<input checked="" type="checkbox"/> Overrun:		g/l 750-850	
	<input type="checkbox"/> Diameter (mm):		(07.00.21)	
	<input type="checkbox"/> Length (mm):		(07.03.71)	
	<input type="checkbox"/> Width (mm):		(07.02.31)	
	<input type="checkbox"/> Height (mm):		(07.00.81)	
	<input checked="" type="checkbox"/> CEST Total Dry Extract (%):		62,26	
	<input type="checkbox"/> CMSNF (Milk Solids non Fat %):		4,92	
	<input type="checkbox"/> C°Brix:		(07.03.01)	
	<input type="checkbox"/> CAsh:		(07.01.31)	
	<input type="checkbox"/> CViscosity(cps):		(07.01.41)	
	<input type="checkbox"/> CFruit content %:		0	
	<input type="checkbox"/> CAlcohol content v/v:		0	
	<input type="checkbox"/> CpH:		mix vaniglia b.)	
<input type="checkbox"/> CActivity water (aw):		<500.000/g		
Microbiological (maximum values). Display units	<input checked="" type="checkbox"/> CAerobic mesophiles/g:			
	<input type="checkbox"/> CMoulds/g:			
	<input type="checkbox"/> CYeasts/g:		100 ufc/g	
	<input checked="" type="checkbox"/> CEnterobacteriaceae/g:		assente/25g	
	<input checked="" type="checkbox"/> CSalmonella/25g:		100 ufc/g	
	<input checked="" type="checkbox"/> CStaphylococcus aureus/g:		assente/g	
	<input checked="" type="checkbox"/> CListeria monocytogenes/g:			
	<input type="checkbox"/> CEscherichia coli/g:			
<input type="checkbox"/> COthers:				
Contaminants (Indicate which are controlled with the left mouse button and what is the maximum guaranteed level)	<input type="checkbox"/> CHeavy Metals			
	<input type="checkbox"/> CLead (Pb):		nd	
	<input type="checkbox"/> CCadmium(Cd):		nd	
	<input type="checkbox"/> CMercury (Hg):		nd	
	<input type="checkbox"/> CArsénico (As):		nd	
	<input type="checkbox"/> CCopper (Cu):		nd	
	<input type="checkbox"/> COthers:		nd	
	<input type="checkbox"/> CMycotoxins		(08.00.91)	
	<input type="checkbox"/> CB1:			
	<input type="checkbox"/> CB1+B2+G1+G2:			
	<input type="checkbox"/> CM1:			
	<input type="checkbox"/> CPatulin:			
	<input type="checkbox"/> COcratoxin A:			
	<input type="checkbox"/> CPesticides Indicate which and which is the maximum guaranteed level:			
	<input type="checkbox"/> CAntibiotics, other drugs and their residues. Indicate which and which is the maximum guaranteed level:			
<input type="checkbox"/> COthers contaminants. Indicate which and which is the maximum guaranteed level:				
<input checked="" type="checkbox"/> CNot controlled				
Laboratory where he conducted the analysis (marked with the left mouse button as appropriate)	<input checked="" type="checkbox"/> COwn. All the analysis.			
	<input type="checkbox"/> COwn. some analysis Indicate the analysis carried out in the company's own laboratory:			
	<input type="checkbox"/> CContract Indicate name and address of the external laboratory conducting the analysis:			



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PACKAGING AND PALLETIZING INFORMATION

PACKAGING

Type packaging	top & cup
Impression type	label off set
Treatment	
Length packaging (mm)	84 - diameter
Width packaging (mm)	
Height packaging (mm)	78
Packaging volume (cm3/ unit)	230 ml
Unit of product for packaging	

PACKAGING COMPONENTS

Component description	Material	Component weight (g)
top	Plástico HDPE	4,5
cup	Plástico HDPE	13

PACKAGING (master box)

Type packaging	box
Impression type	flexo
Treatment	
Length packaging (mm)	348
Width packaging (mm)	185
Height packaging (mm)	168
Packaging volume (cm3/ unit)	10815,84
Unit of product for packaging	16

PACKAGE COMPONENTS

Component description	Material	Component weight (g)
box	Papel / cartón	164

AGRUPATION

Type agrupation (film, box..)	
Units number for agrupation	
Disposal units	
Sizes (LxWxH in mm)	
Gross weight (Kg)	
Identification EAN 128	See comment box where exactly defines the information that must appear

PALLETIZATION

(16.00.01)

Type of pallet	Euro pallet Chep Blue 1200x800mm, maxim height 1,85m, maxim weight 1000Kg
Boxes for layer	12
Layers number	4
Total boxes	48
Total sales unit	768
Total height (including pallet)	822 mm
Gross weight Pallet (Kg)	61,5 kg
Identification EAN 128	See comment box where exactly defines the information that must appear

CONDITIONS OF STORAGE, TRANSPORT AND DISTRIBUTION

(17.00.01)

T° Conservation(°C)		(17.00.21)
T° Transport(°C)		(17.00.21)
T° Use (°C)		(17.00.31)

INFORMATION TO BE COMPLETED IN THE PRODUCTS MEAT PRODUCTS (INCLUDING MEAT DISHES), MINCED MEAT, MEAT PREPARATIONS AND POULTRY

Species (s) from which the meat was obtained, and if it is a mixture,% of each species	
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INFORMATION TO BE COMPLETED IN THE PRODUCTS VEGETABLES

Scientific name of plant	
Harvesting period of vegetables used as ingredients	
Calibration (indicate specific parameter description of the caliber and range in mm)	



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INFORMATION TO BE COMPLETED IN THE PRODUCTS FISH AND SHELLFISH

Scientific name	
Name of the family to which it belongs	
Trade Name	
Size (pieces / kg)	
Unit weight (weight range) (only in the case of whole fish or in portions)	
Drained weight (in grams)	
Approximate Glaze (specify range)	
Form of presentation (whole, fillets, etc.)	
Approximate sizes (mm)	Length: Width: Thickness:
Production method (marked with the left mouse button as appropriate)	<input type="checkbox"/> Capture fisheries <input type="checkbox"/> Freshwater fish <input type="checkbox"/> Aquaculture, or shellfish
Capture zone (in the case of fishing in the sea) (marked with the left mouse button as appropriate)	<input type="checkbox"/> Northwest Atlantic <input type="checkbox"/> Northeast Atlantic <input type="checkbox"/> Baltic Sea <input type="checkbox"/> Western Central Atlantic <input type="checkbox"/> Central-East Atlantic <input type="checkbox"/> Southwest Atlantic <input type="checkbox"/> Atlantic Southeast <input type="checkbox"/> Mediterranean Sea <input type="checkbox"/> Black Sea <input type="checkbox"/> Indian Ocean <input type="checkbox"/> Pacific Ocean <input type="checkbox"/> Antarctic
Member State or third country where it was cultivated fish or the product in its final stages of development (in the case of freshwater fishing or aquaculture or shellfish)	

IMPORTANT:

Any modification of this specifications can be done without agreement from GRUPO KALISE MENORQUINA S.A.
 Any alteration or improvement at the product composition, or ingredients natures, may be previously communicated to GRUPO KALISE MENORQUINA S.A.
 The supplier is responsible of assuring the accomplishment of every condition reflected at this document as well as the product is subjected to the general rules applicables to foodstuffs and any new Legislation which could come into effect during his marketing:

- . General Standard for the effective control of the content of packaged food products (Royal Decree 1801/2008).
- . RTS for production, circulation and trade of frozen and packaged for freezing mixtures (Royal Decree 618/1988).
- . General Standard labeling, presentation and advertising of foodstuffs (RD 1334/1999 and RD890/2011).
- . Traceability requirements (Regulation (EC) 931/2011).
- . Food information to consumers (Regulation (EC) 1169/2011).
- . Microbiological quality of food products (Regulation (EC) 1441/2007).
- . Materials and articles intended to come into contact with foodstuffs (Regulation (EC) 1935/2004).
- . Plastic materials and articles intended to come into contact with foodstuffs (Regulation (EC) 10/2011).
- . Rules applicable in terms of positive list of food additives.
- . Applicable standards for contaminants in food products

And all modifications or updates

In case of commercialized in addition there would be necessary to add all that sectorial applicable legislation

COMMENTS:

Date	
 Sammontana S.p.A. Direzione Assicurazione Qualità	
Signature and seal of supplier	