

PRODUCT DESCRIPTION

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| DESCRIPTION: | Concentrated classic paste with taste, colour and smell typical of chocolate. |
| CHARACTERISTICS: | Semi-finished pre mixed paste for gelato with chocolate flavour; only for industrial use, not for sale for direct consumption. |
| GENERAL REQUIREMENTS: | This product complies with the current legislation related to its use. |

INGREDIENTS (Reg. EU n. 1169/2011)

Cocoa, vegetable fat (palm, sunflower), sugar, **soya proteins**, chocolate, emulsifier: E471 mono- and diglycerides of fatty acids, E322 lecitin, flavours, antioxidant: E307 alpha-tocopherol.

| ALLERGENS | Absence | Presence (as ingredient) | Possible presence of traces |
|--|---------|--------------------------|-----------------------------|
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof | X | | |
| Crustaceans and products thereof; | X | | |
| Eggs and products thereof; | X | | |
| Fish and products thereof, | X | | |
| Peanuts and products thereof | | | X |
| Soybeans and products thereof | | X | |
| Milk and products thereof (including lactose) | | | X |
| Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof | | | X |
| Celery and products thereof; | X | | |
| Mustard and products thereof; | X | | |
| Sesame seeds and products thereof | X | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | X | | |
| Lupin and products thereof; | X | | |
| Molluscs and products thereof | X | | |

ORGANOLEPTIC DESCRIPTION

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|--------------|----------------------|-------------------|-----------------------------|
| TASTE | Typical of chocolate | COLOUR | Darck brown |
| SMELL | Typical of chocolate | APPEARANCE | Thick and homogeneous paste |

PHYSICAL AND CHEMICAL PARAMETERS

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|----|---|----------|---|
| Aw | - | Bx° | - |
| pH | - | HUMIDITY | - |

MICROBIOLOGICAL PARAMETERS

| | |
|-------------------------|-------------------|
| TOTAL PLATE COUNT (30°) | < 50.000 U.F.C./g |
| TOTAL COLIFORMS | < 100 U.F.C./g |
| ESCHERICHIA COLI | < 10 U.F.C./g |
| STAPHYLOCOCCUS AUREUS | < 10 U.F.C./g |
| SALMONELLA | Absent in 25 g |
| YEASTS AND MOULDS | < 1000 U.F.C./g |

NUTRITION LABELLING

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|---------------------|-----------------------|
| ENERGY VALUE | 595 kcal /100g |
| CARBOHYDRATES | 31.60 g |
| PROTEIN | 14.90 g |
| FAT | 43.90 g |

INSTRUCTIONS FOR USE

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| DOSAGE FOR GELATO: 100-150 g/ kg of mix | DOSAGE FOR PASTRY: At one's pleasure |
|---|--------------------------------------|

We suggest you keep the tin in a warm place before use to make the paste softer and easy to use.

BALANCING PARAMETERS (per 100 g of product)

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| SUGARS | 8.5 g |
| FAT | 43.9 g |
| SKIM MILK SOLIDS | - |
| TOTAL SOLIDS | 98.8 g |

STORAGE – SHELF LIFE

If kept in its original and sealed packaging and stored in a dry and cool place (15°C-20°C, RH% ≤ 65) the product will keep its original state for 2 years.

PACKAGING

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| NET WEIGHT: 6.0 Kg | FOOD CONTACT PACKAGING: PP BUCKET | SECONDARY PACKAGING: CARTON WITH 2 BUCKETS |
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PALLET DATA : SIZES 19*39*25 N° BOXES PER LAYER- 12

TRUCK: N° LAYERS /PALLET - 6 N ° CARTONS/ PALLET- 72 PALLET HEIGHT - 165

CONTAINER: N° LAYERS/PALLET - 7 N° CARTONS/ PALLET - 84 PALLET HEIGHT - 190

NOTES: PreGel S.p.A. reserves the right to make any modification, when useful, to improve the characteristics of the product. Such modifications will be indicated in this technical sheet and will be accompanied by the DATE OF ISSUE and REVISION number. Any modification of ingredients will be reported on the product label.