

Technical Sheet **TORRONE**

(Gluten Free)

ST-52102

Rev. 9.1 dd 07/03/16

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PRODUCT DESCRIPTION			
DESCRIPTION:	Concentrated classic paste with colour, taste and smell typical of torrone.		
CHARACTERISTICS: Semi-finished pre mixed paste for gelato with torrone taste; only for in 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)

Torrone (glucose syrup, **hazelnuts**, sugar, honey, flavours) (75%), **vegetable oil (peanuts)**, **hazelnuts**, emulsifier: E 471 mono- and diglycerides of fatty acids, flavours, antioxidant: E 307 alphatocopherol.

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	Х		
Crustaceans and products thereof;	X		
Eggs and products thereof;			Х
Fish and products thereof,	Х		
Peanuts and products thereof		Х	
Soybeans and products thereof	X		
Milk and products thereof (including lactose)	Х		
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof		х	
Celery and products thereof;	X		
Mustard and products thereof;	Х		
Sesame seeds and products thereof	Х		
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	Х		
PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.			

ORGANOLEPTIC DESCRIPTION

TASTE Typical of torrone COLOUR Torrone

SMELL Typical of torrone APPEARANCE Thick paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS						
Aw - Bx° -						
рН	-	HUMIDITY	-			



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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 DECLARATION (per 100 g)			
ENERGY	2491 kJ / 595 kcal		
FAT	36.7 g		
- OF WHICH SATURATES	6.7 g		
CARBOHYDRATE	46.4 g		
- OF WHICH SUGARS	30.6 g		
PROTEIN	4.9 g		
SALT	0.04 g		

INSTRUCTIONS FOR USE			
DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:		
- Base 1 Kg	at one's pleasure		
- Torrone Paste 100 g			

BALANCING PARAMETERS (per 100 g of product)			
SUGARS	30.6 g		
FAT	36.7 g		
SKIM MILK SOLIDS	-		
TOTAL SOLIDS	97.4 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% \leq 65) the product will keep its original state for 3 years.

PACKAGING				
NET WEIGHT: 4.0 Kg	FOOD CONTACT P	PACKAGING:		PACKAGING: TH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 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/ PALLI	ET - 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.