

Technical Sheet
HAZELNUT P. GRANULATED
(Gluten Free)

ST- 58202

Rev. 6.1 dd 08/03/16

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with taste, colour and smell typical of hazelnut.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with hazelnut 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)

Hazelnuts (99%), flavours, antioxidant: E 307 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		
PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.			

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of hazelnut	COLOUR	Hazelnut
SMELL	Typical of hazelnut	APPEARANCE	Fluid paste with grain of hazelnut

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	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	2821 kJ / 674 kcal
FAT	67.0 g
- OF WHICH SATURATES	6.2 g
CARBOHYDRATE	3.2 g
- OF WHICH SUGARS	2.0 g
PROTEIN	14.5 g
SALT	<0.01 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
- Base 1 kg	At one's pleasure
- Hazelnut P. Granulated paste 70 g	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	2.0 g
FAT	67.0 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	99.2 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 3 years.

PACKAGING

NET WEIGHT: 5.0 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 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/ 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.