

Technical Sheet
FORTEFRUTTO® MOJITO
(Gluten Free)

ST- 88302

Rev. 4.1 dd 26/10/16

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated Fortefrutto® paste with taste and smell typical of Mojito.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with Mojito 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)

Glucose syrup, citrus fruits (orange, lime), sugar, acidifier: E 330 citric acid, flavours, stabilizer: E 440i pectin, certified colour: E 133 Brilliant Blue FCF.

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 Mojito	COLOUR	Green
SMELL	Typical of Mojito	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.670 ± 0.025	Bx°	76.60 ± 1.00
pH	1.90 ± 0.50	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	1218 kJ / 291 kcal
FAT	<0.2 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	65.1 g
- OF WHICH SUGARS	49.2 g
PROTEIN	<0.2 g
SALT	0.12 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR SLUSH:
- Fortefrutto® Paste 100 g	- Fortefrutto® Paste 100 g
- Fruttosa PreGel 50 g	- Sugar 170-200 g
- Sugar 300 g	- Water 900 g
- Water 1 litre	- Rhum 100 g

Melt sugar in rhum and water, add the paste and mix into the mixer, then put it in the slush machine. Slush can be made also pouring the mix in the gelato machine, taking care to take it away when it starts icing.

Or you can put the mix in the freezer at -5°/-8°C, mixing with a spatula di tanto in tanto. After 5-6 hours, the slush is ready.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	49.2 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	76.6 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: 3.0 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 20*39*17 N° BOXES PER LAYER- 12		
TRUCK: N° LAYERS /PALLET - 9	N° CARTONS/ PALLET - 108	PALLET HEIGHT - 168
CONTAINER: N° LAYERS/PALLET - 10	N° CARTONS/ PALLET - 120	PALLET HEIGHT - 185

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.