

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato with yoghurt flavour.
CHARACTERISTICS:	The product is to be used cold, in addition to Fruttosa PreGel, milk and sugar or it can be added to a neutral base. In both cases, with the possible addition of fresh yoghurt, you will obtain a gelato with probiotic cultures; 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)

Skimmed yoghurt powder, skimmed milk powder, acidifier: E 330 citric acid, flavours.

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 yoghurt	COLOUR	White
SMELL	Typical of yoghurt	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

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 DECLARATION (per 100 g)

ENERGY	1511 kJ / 361 kcal
FAT	1.8 g
- OF WHICH SATURATES	1.7 g
CARBOHYDRATE	51.8 g
- OF WHICH SUGARS	46.3 g
PROTEIN	26.3 g
SALT	1.49 g

INSTRUCTIONS FOR USE

DOSAGE:	OR:
30-50 g Yoggi / 1 kg mixed	- Fruttosa PreGel 50 g - Sugar 220 g - Yoggi 42-70 g - Milk 1 liter (or 800 g milk + 200 g fresh light yoghurt)

Dissolve Yoggi in a small portion of mixture, stir it well before adding it to the rest of the mix. This allows obtaining a mixture with a strong and well defined taste of yoghurt.

For different types of fruit-flavoured yoghurt gelato we suggest to add approx. 50 gr per kg/mix of fresh or frozen fruit such as blueberries, strawberries, bananas, peaches, etc. Avoid adding too much fruit, that would cover the taste of yoghurt.

Yoghurt gelato can be served in a cup and dressed with fresh blueberry yogurt.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	3.3 g
FAT	1.8 g
SKIM MILK SOLIDS	78.0 g
TOTAL SOLIDS	97.2 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 18 months.

To guarantee the product's maximum quality, make sure to close the bag immediately and perfectly right after each use. We recommend to keep the product at a temperature not exceeding 16-20°C.

PACKAGING

NET WEIGHT: 1.5 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 4 BAGS
PALLET DATA: CARTON SIZES (cm) 19*39*30 N° BOXES PER LAYER- 12		
TRUCK: N° LAYERS /PALLET - 5	N° CARTONS/ PALLET - 60	PALLET HEIGHT - 165
CONTAINER: N° LAYERS/PALLET - 6	N° CARTONS/ PALLET - 72	PALLET HEIGHT - 195

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.