

Technical Sheet

FORTEFRUTTO® STRAWBERRY SPECIAL NL

ST- 43972

Rev. 0 dated
04/10/2012

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PRODUCT DESCRIPTION

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

Glucose syrup, strawberry juice and pulp, sugar, acidifier: E330, stabilizer: E440i, flavours.

ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten (i.e. 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 (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) 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 expressed as SO ₂	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of strawberry	COLOUR	Deep red
SMELL	Typical of strawberry	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.710 ± 0.025	Bx°	76.00 ± 1.00
pH	2.00 ± 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 LABELLING

ENERGY VALUE	290 kcal /100g
CARBOHYDRATES	64.80 g
PROTEIN	0.55 g
FAT	<0.05 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:

- Fortefrutto® Paste	100 g	- Fortefrutto® Paste	100 g	Use to strengthen the taste of a gelato made with fresh fruit: 40-30 g/kg
- Fruttosa PreGel	50 g	- Fruttosa PreGel	50 g	
- Sugar	300 g	- Sugar	250 g	
- Water	1 litre	- Water	500 ml	
- Vellutina® PreGel	5 g	- Milk	500 ml	
		- Vellutina® PreGel	5 g	

DOSAGE FOR PASTRY: at one's pleasure.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	49.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	75.2 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

FOOD CONTACT PACKAGING:

3.0 kg PP BUCKET

SECONDARY PACKAGING:

CARTON WITH 2 BUCKETS

PALLET DATA : SIZES 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.