

PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with cream colour with taste and smell typical of vanilla.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with vanilla 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, flavours, sugar, modified starch, certified colour: E 101i riboflavin, E 150a caramel, vanilla (3%), stabilizer: E 415 xanthan gum.

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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of vanilla	COLOUR	Vanilla
SMELL	Typical of vanilla	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.750 ± 0.025	Bx°	75.50 ± 1.00
pH	3.60 ± 0.50	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 LABELLING

ENERGY VALUE	295 kcal /100g
CARBOHYDRATES	72.30 g
PROTEIN	<0.20 g
FAT	<0.20 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
- Base - Vaniglia N paste	At one's pleasure
1 kg 25-35 g	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	44.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	75.6 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: 6.0 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
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PALLET DATA :SIZES 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.