PreGel
Your passion. Our ingredients.

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Technical Sheet
ARABESCHI® BISCOTTO
(RIPPLED COOKIE)

ST- 27122

Rev. 6 dd 05/12/14

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PRODUCT DESCRIPTION

DESCRIPTION:	Topping with taste, colour and smell typical of cookie with pieces of cookie.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato products, with pieces and cookie 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)*

Sugar, **vegetable oil (peanuts)**, biscuits (**wheat flour**, sugar, vegetable fat (palm), low-fat cocoa, **butter**, **skimmed milk powder**, glucose syrup, baking powder: E 503ii, E 500ii, **eggs**, flavours, salt) (22%), **almonds**, cocoa, **milk powder**, **hazelnuts**, flavours, emulsifier: E 322 lecithin, antioxidant: E307 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 (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof		HAZELNUT ALMOND	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 cookie	**COLOUR**	Dark brown
SMELL	Typical of cookie	**APPEARANCE**	Paste with pieces

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 LABELLING

ENERGY VALUE	**570 kcal /100g**
CARBOHYDRATES	43.30 g
PROTEIN	10.60 g
FAT	39.10 g

INSTRUCTIONS FOR USE

Decorate the inside and the surface of gelato with plenty of Arabeschi® Biscotto (Riplled Cookie). Arabeschi® Biscotto (Rippled Cookie) does not freeze on contact with gelato. Arabeschi® Biscotto (Rippled Cookie) may be widely used for pastry to fill and enrich creams. Arabeschi® Biscotto (Rippled Cookie) is suitable for different matches with PreGel Traditional Pastes, in particular with PreGel Biscotto.

Caution: mix thoroughly with a clean and dry spatula before each and every use.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

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 2 years.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
3.0 Kg	PP BUCKET	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*