

Technical Sheet
CHOCOLATE 100
(Gluten Free)

ST- 00608

Rev. 2.1 dd 15/02/16

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato with chocolate taste.
CHARACTERISTICS:	Product for hot processing in a pasteurizer, it allows obtaining a gelato with a chocolate 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)

Cocoa, **skimmed milk powder**, **milk powder**, stabilizer: E 412 guar gum, emulsifier: E 471 mono- and diglycerides of fatty acids, 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 chocolate	COLOUR	Chocolate
SMELL	Typical of chocolate	APPEARANCE	Powder

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 DECLARATION (per 100 g)

ENERGY	1557 kJ / 372 kcal
FAT	16.6 g
- OF WHICH SATURATES	10.3 g
CARBOHYDRATE	27.5 g
- OF WHICH SUGARS	23.5 g
PROTEIN	25.4 g
SALT	1.18 g

INSTRUCTIONS FOR USE

DOSAGE:

- Chocolate 100	100 g
- Sugar	abt. 300 g
- Milk	1 litre

Cook the mixture in the pasteurizer at 85° C at least. Let it cool down and freeze.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	0.3 g
FAT	16.6 g
SKIM MILK SOLIDS	42.0 g
TOTAL SOLIDS	97.0 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: 1.5 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 8 BAGS
PALLET DATA: CARTON SIZES (cm) 29*39*30 N° BOXES PER LAYER- 8		
TRUCK: N° LAYERS /PALLET - 5	N° CARTONS/ PALLET - 40	PALLET HEIGHT – 165
CONTAINER: N° LAYERS/PALLET - 6	N° CARTONS/ PALLET - 48	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.