

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with Limoncello taste.
CHARACTERISTICS:	Product in powder for hard Italian “gelato” and soft- ice-cream; 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, dextrose, acidifier: E 330 acid citric, dehydrated lemon juice, stabilizer: E 412 guar gum, E 410 locust bean gum, E 407 carrageenan, emulsifier: E 471 mono- and diglycerides of fatty acids, E 472b lactic acid esters of mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, dehydrated glucose syrup, **soya proteins**, flavours, certified colour: E 101i riboflavin.

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 limoncello	COLOUR	Yellow
SMELL	Typical of limoncello	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

Technical Sheet
LIMONCELLO SPRINT
(Gluten Free)

ST-09001

Rev. 8.1 dd 04/11/16

Pag. 2/2

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	< 1.000 U.F.C./g

NUTRITION DECLARATION (per 100 g)

ENERGY	1633 kJ / 390 kcal
FAT	0.4 g
- OF WHICH SATURATES	0.4 g
CARBOHYDRATE	93.3 g
- OF WHICH SUGARS	92.5 g
PROTEIN	<0.2 g
SALT	0.26 g

INSTRUCTIONS FOR USE**DOSAGE:**

- Limoncello sprint 1.1 kg (1 bag)
- Water 2.5 litres

Stir the content of the bag with water by a mixer, then pour the mixture into the ice cream machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

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: 1.1 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 12 BAGS
PALLET DATA: CARTON SIZES (cm) 29*39*26 N° BOXES PER LAYER- 8		
TRUCK: N° LAYERS /PALLET - 6	N° CARTONS/ PALLET - 48	PALLET HEIGHT - 171
CONTAINER: N° LAYERS/PALLET - 7	N° CARTONS/ PALLET - 56	PALLET HEIGHT - 197

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.