

Technical Sheet
WHITE CHOCOLATE
(Gluten Free)

ST- 55502

Rev. 11.1 dd 26/05/16

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with ivory colour with taste and smell typical of white chocolate.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with white 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)

Vegetable fat (peanuts), sugar, skimmed milk powder, cocoa butter, flavours, emulsifier: E471 mono- and diglycerides of fatty acids, E322 lecitin, 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 (<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 white chocolate	COLOUR	Ivory white
SMELL	Typical of white chocolate	APPEARANCE	Thick and homogeneous paste

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	2591 kJ / 619 kcal
FAT	45.6 g
- OF WHICH SATURATES	13.6 g
CARBOHYDRATE	41.0 g
- OF WHICH SUGARS	40.8 g
PROTEIN	9.1 g
SALT	0.24 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: 100 g/ kg of mix	DOSAGE FOR PASTRY: At one's pleasure
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BALANCING PARAMETERS (per 100 g of product)

SUGARS	28.7 g
FAT	45.6 g
SKIM MILK SOLIDS	20.9 g
TOTAL SOLIDS	97.9 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: 5.0 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
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PALLET DATA: CARTON SIZES (cm) 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.