

**Technical Sheet**  
**SALSA DESSERT TOPPING**  
**MINT**  
**(Gluten Free)****ST- 22106**

Rev. 5 dd 12/10/15

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**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Paste with taste, colour and smell typical of mint.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for pastry decoration whit mint flavour; only for industrial use, not for sale for direct consumption.
<b>GENERAL REQUIREMENTS:</b>	This product complies with the current legislation related to its use.

**INGREDIENTS** (Reg. EU n. 1169/2011)

Sugar syrup (sugar, water), glucose syrup, flavours, modified starch, acidifier: E 330 citric acid, salt, preservative: E 202 potassium sorbate, certified colour: E 133 Brilliant Blue FCF.

<b>ALLERGENS</b>	<b>Absence</b>	<b>Presence (as ingredient)</b>	<b>Possible presence of traces</b>
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<b>X</b>		
Crustaceans and products thereof;	<b>X</b>		
Eggs and products thereof;	<b>X</b>		
Fish and products thereof,	<b>X</b>		
Peanuts and products thereof	<b>X</b>		
Soybeans and products thereof	<b>X</b>		
Milk and products thereof (including lactose)	<b>X</b>		
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	<b>X</b>		
Celery and products thereof;	<b>X</b>		
Mustard and products thereof;	<b>X</b>		
Sesame seeds and products thereof	<b>X</b>		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	<b>X</b>		
Lupin and products thereof;	<b>X</b>		
Molluscs and products thereof	<b>X</b>		

**ORGANOLEPTIC DESCRIPTION**

<b>TASTE</b>	Typical of mint	<b>COLOUR</b>	Green
<b>SMELL</b>	Typical of mint	<b>APPEARANCE</b>	Fluid and homogeneous paste

**PHYSICAL AND CHEMICAL PARAMETERS**

<b>Aw</b>	0.755 ± 0.025	<b>Bx°</b>	72.50 ± 1.00
<b>pH</b>	3.50 ± 0.50	<b>HUMIDITY</b>	-

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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**

<b>ENERGY VALUE</b>	<b>315 kcal /100g</b>
CARBOHYDRATES	70.00 g
PROTEIN	<0.02 g
FAT	<0.05 g

**INSTRUCTIONS FOR USE**

DOSAGE: at one's pleasure.

The Topping is to be used only as confectionary products decoration. Shake well before 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 3 years.

**PACKAGING**

<b>NET WEIGHT:</b> 1.0 Kg	<b>FOOD CONTACT PACKAGING:</b> PE BOTTLE	<b>SECONDARY PACKAGING:</b> CARTON WITH 6 BOTTLES
<b>PALLET DATA :SIZES 16*24*25      N° BOXES PER LAYER – 21</b>		
<b>TRUCK: N° LAYERS /PALLET - 6</b>	<b>N ° CARTONS/ PALLET- 126</b>	<b>PALLET HEIGHT - 165</b>
<b>CONTAINER:N° LAYERS/PALLET - 7</b>	<b>N° CARTONS/ PALLET - 147</b>	<b>PALLET HEIGHT - 190</b>

**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.