

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato with cream taste.
CHARACTERISTICS:	The product is to be used both for cold and hot processing, it allows obtaining a ready to eat gelato with cream flavour or a very good base to add all; 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)

Skimmed milk powder, cream powder (40%), stabilizer: E 412 guar gum, E 410 locust bean gum, dextrose, 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 cream	COLOUR	White
SMELL	Typical of cream	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

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	2072 kJ / 495 kcal
FAT	25.4 g
- OF WHICH SATURATES	17.3 g
CARBOHYDRATE	41.7 g
- OF WHICH SUGARS	38.6 g
PROTEIN	21.7 g
SALT	1.18 g

INSTRUCTIONS FOR USE

DOSAGE:

- Fiorpanna	50 g
- Sugar	250 g
- Milk	1 litre

Dry mix Fiorpanna and sugar, then add milk and let it freeze. The addition of cream improves the quality of the gelato. The product is to be used both for cold and hot processing.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	2.3 g
FAT	25.4 g
SKIM MILK SOLIDS	66.5 g
TOTAL SOLIDS	96.1 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 2 years.

PACKAGING

NET WEIGHT: 1.2 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.