

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with taste, colour and smell typical of plum.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato with plum 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)

Plums (55%), sugar, glucose syrup, stabilizer: E 440i pectin, preservative: E 202 potassium sorbate, acidifiers: E 334 tartaric acid, E 330 citric acid, 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 plum	COLOUR	Plum
SMELL	Typical of plum	APPEARANCE	Fluid paste with fruit pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.841 ± 0.025	Bx°	61.00 ± 1.00
pH	3.50 ± 0.50	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	1038 kJ / 248 kcal
FAT	<0.2 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	59.4 g
- OF WHICH SUGARS	54.0 g
PROTEIN	1.0 g
SALT	0.05 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure	DOSAGE FOR PASTRY: at one's pleasure
Decorate the inside and the surface of gelato with plenty of Arabeschi® Plum. Arabeschi® Plum does not freeze inside the gelato. It is the ideal product to prepare gelato dishes. Place Arabeschi® Plum in the refrigerator before use, then add it cold to the gelato to prevent gelato from melting.	
For pastry: Arabeschi® Plum may be widely used to prepare semifreddo, mousses, cakes, pastry and dainties.	
Note: stir the product in the tin from the bottom by a dry and clean spatula before using.	

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

NET WEIGHT: 3.0 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 20*39*17 N° BOXES PER LAYER - 12		
TRUCK: N° LAYERS /PALLET - 9	N° CARTONS/ PALLET - 108	PALLET HEIGHT - 168
CONTAINER: N° LAYERS/PALLET - 10	N° CARTONS/ PALLET - 120	PALLET HEIGHT - 185

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.