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Technical Sheet

YOGUR LIGHT & STEVIA

SWEETENED WITH STEVIA

(Gluten Free)

ST- 21081Rev. 3.1 dd 02/05/16

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PRODUCT DESCRIPTION		
DESCRIPTION:	Semi-finished pre mixed powder for gelato with low energy value with yogurt	
DESCRIPTION.	flavour. With sweeteners.	
CHARACTERISTICS:	The product is to be used cold, with the addition of skimmed milk it allows obtaining a creamy batched gelato and soft serve with yogurt taste; 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)

Alimentary fibres, sweetener: E 420i sorbitol, E 968 erythritol, E 960 steviol glycosides, **skimmed yoghurt powder**, **skimmed milk powder**, flavours, acidifier: E 330 citric acid, stabilizer: E 412 guar gum, E 410 locust bean gum, E 466 carboxymethylcellulose, 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, maltodextrin.

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	Х		
Crustaceans and products thereof;	X		
Eggs and products thereof;	X		
Fish and products thereof,	X		
Peanuts and products thereof	Х		
Soybeans and products thereof			X
Milk and products thereof (including lactose)		Х	
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	Х		
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 yogurt	COLOUR	Ivory
SMELL	Typical of yogurt	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	HUMIDITY	-



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MICROBIOLOGICAL PARAMETERS		
TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g	
(Lactic Bacteria excluded)		
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	933 kJ / 223 kcal	
FAT	0.8 g	
- OF WHICH SATURATES	0.7 g	
CARBOHYDRATE	48.2 g	
- OF WHICH SUGARS	12.5 g	
PROTEIN	5.7 g	
SALT	0.31 g	

INSTRUCTIONS FOR USE			
DOSAGE FOR SOFT SERVE:			
Yogur light & steviaSkimmed milk	1,110 Kg (1 bag) 3 litres	Yogur light & steviaSkimmed milk	1,110 Kg (1 bag) 3,5 litres

Pour the bag content into the skimmed milk, shake strongly with a mixer, then pour the mix into the gelato machine. For a better result, it is recommended to allow the mix to rest in a cool place for approximately 30 minutes prior to batching.

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% \leq 65) the product will keep its original state for 18 months.

PACKAGING			
NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:	
1.110 kg	PET/ALU/PE BAG	CARTON WITH 12 BAGS	
PALLET DATA: CARTON SIZES (cm) 29*39*26 N° BOXES PER LAYER - 8			
TRUCK: N° LAYERS	LLET - 48 PALLET HEIGHT - 171		
CONTAINER: N° LAYERS/PALLET – 7 N° CARTONS/ PALLET - 56 PALLET HEIGHT - 19			

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.