

Technical Sheet  
**BLUE ANGEL**  
(Gluten Free)

**ST- 12372**

Rev. 6.1 dd 10/05/16

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**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Concentrated classic paste with taste, colour and smell of banana and vanilla.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato; 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)

Glucose syrup, sugar, flavours, modified starch, **concentrated sugared milk**, 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	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 <sub>2</sub>	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**

<b>TASTE</b>	Banana and vanilla	<b>COLOUR</b>	Blue
<b>SMELL</b>	Banana and vanilla	<b>APPEARANCE</b>	Thick and homogeneous paste

**PHYSICAL AND CHEMICAL PARAMETERS**

Aw	0.725 ± 0.025	Bx°	72.00 ± 1.00
pH	5.00 ± 0.50	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	Assente in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

**NUTRITION DECLARATION (per 100 g)**

<b>ENERGY</b>	<b>1281 kJ / 306 kcal</b>
FAT	<0.2 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	74.5 g
- OF WHICH SUGARS	50.1 g
PROTEIN	<0.2 g
SALT	0.02 g

**INSTRUCTIONS FOR USE**

DOSAGE FOR GELATO: 35 g/ kg of mix.

Decorate with Arabeschi Arcobaleno PreGel, Coriandolina Stick Strawberry PreGel and Coriandolina Stick Lemon PreGel.

**BALANCING PARAMETERS (per 100 g of product)**

SUGARS	50.1 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	76.2 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**

<b>NET WEIGHT:</b> 3 kg	<b>FOOD CONTACT PACKAGING:</b> PP BUCKET	<b>SECONDARY PACKAGING:</b> CARTON WITH 2 BUCKETS
<b>PALLET DATA :</b> CARTON SIZES (cm) 20*39*17      N° BOXES PER LAYER- 12		
<b>TRUCK:</b> N° LAYERS /PALLET - 9	N° CARTONS/ PALLET- 108	PALLET HEIGHT - 168
<b>CONTAINER:</b> 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.