

Technical Sheet
WALNUT
(Gluten Free)

ST- 51202

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with hazelnut colour with taste and smell typical of walnut.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with walnut 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)

Glucose syrup, **hazelnuts**, **skimmed milk powder**, **walnuts (6%)**, sugar crisps, 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		HAZELNUT WALNUT	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 walnut	COLOUR	Hazelnut
SMELL	Typical of walnut	APPEARANCE	Thick paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.740 ± 0.025	Bx°	77.00 ± 1.00
pH	5.50 ± 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	1540 kJ / 368 kcal
FAT	10.4 g
- OF WHICH SATURATES	1.7 g
CARBOHYDRATE	65.1 g
- OF WHICH SUGARS	43.3 g
PROTEIN	3.5 g
SALT	0.11 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
- Base 1 Kg	at one's pleasure
- Walnut paste 70 g	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	40.5 g
FAT	10.4 g
SKIM MILK SOLIDS	4.8 g
TOTAL SOLIDS	80.5 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

NET WEIGHT: 6 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
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PALLET DATA: CARTON SIZES (cm) 19*39*25 N° BOXES PER LAYER - 12

TRUCK: N° LAYERS /PALLET - 6 N° CARTONS/ PALLET - 72 PALLET HEIGHT - 165

CONTAINER: N° LAYERS/PALLET – 7 N° CARTONS/ PALLET – 84 PALLET HEIGHT - 190

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.