

Technical Sheet

ARABESCHI® MONTE NERO

ST- 72812

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Pag. 1/2

PRODUCT DESCRIPTION

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

Biscuits (**wheat flour**, sugar, vegetable oil (palm), low-fat cocoa, glucose syrup, salt, baking powder: E500ii sodium hydrogen carbonate, flavours), vegetable fats (sunflower, rice, palm, coconut), sugar, salt, flavours, emulsifier: E 322 lecithin, antioxidant: E 307 alpha-tocopherol, acidifier: E 330 citric acid.

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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of black biscuit	COLOUR	Black
SMELL	Typical of black biscuit	APPEARANCE	Thick paste

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	2415 kJ / 577 kcal
FAT	36.0 g
- OF WHICH SATURATES	11.7 g
CARBOHYDRATE	56.3 g
- OF WHICH SUGARS	44.4 g
PROTEIN	4.4 g
SALT	0.88 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure	DOSAGE FOR PASTRY: at one's pleasure
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Arabeschi® Monte Nero is ideal in combination with Monte Nero Sprint PreGel to create the taste of the famous American cookie, black outside and white inside. To get a crunchy texture and an intense colour you have to heat 1 kg of product in a microwave at medium power for maximum 1-2 minutes. Decorate gelato both during extraction from batch freezer and on gelato surface in display tray with plenty of Arabeschi® Monte Nero.

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 2 years.

PACKAGING

NET WEIGHT: 3 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.